

Bokisch

VINEYARDS

2015 Garnacha Terra Alta Vineyard



APPELLATION:	Clement Hills-Lodi
VINEYARD:	Terra Alta Vineyards
COMPOSITION:	97% Garnacha, 2% Petit Verdot, 1% Monastrell
CLONE SELECTION:	Rioja
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	15 Years
HARVESTED:	August 18, 2015
BOTTLING:	May 25, 2017
PRODUCTION:	280 cases produced
SUGGESTED RETAIL:	\$20 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program



TASTING NOTES

Our 2015 Garnacha has the brilliant red hue of gemstones. This vineyard never fails to produce an amazingly aromatic red with such a delicate color that is a tickly tease. Notes of ripe strawberry, raspberry and cherry candy mix together with a spicy blend of anise, clove and nutmeg. The well-balanced bright acidity add to the pomegranate-like tannins and flavors of cranberry sauce, watermelon and mango. This wine has a long finish which ends with a hint of dried vanilla beans. Liz suggests pairing this with a tapa of Spanish Membrillo, Manchego and Jamon Serrano. This Garnacha will definitely be invited to the Bokisch family Thanksgiving dinner!

GARNACHA FACTS & HISTORY

Garnacha, known as Grenache in France, originated from Aragon, Spain. From there, it moved along the medieval highway of the Ebro River, spreading eastward, and finally north of the Pyrenees Mountains. It reached Languedoc in the 18th century and the Rhone River Valley in the 19th century. This Spanish clone of Garnacha produces a smaller berry than its French Rhone partner and thus has a higher skin-to-juice ratio which gives it a brilliant ruby red color with violet tones.

GREEN CERTIFICATION

This wine was produced from organically farmed and green certified vineyards. The “Lodi Rules for Sustainable Winegrowing Practices” is the most recognized, third-party vineyard certification program in the industry. To qualify, a grower must pass rigorous, yearly audits which address every aspect of land stewardship. To become certified green, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories. These categories include, efficient water use, efficient energy use, reduced pesticide use, air quality enhancement, ecosystem enhancement, employee training and community involvement to name a few.

“Our Catalan roots have inspired our dream to produce Spanish Varietal Wines in California.

Enjoy a Taste of Spain with us! Salut!” -Markus and Liz Bokisch