

Bokisch

VINEYARDS

2016 Monastrell Sheldon Hills Vineyards



APPELLATION:	Sloughhouse-Lodi
VINEYARD:	Sheldon Hills Vineyard
COMPOSITION:	100% Monastrell
CLONE SELECTION:	Beaucastel
AGING:	80% neutral oak, 20% new French oak
TECH:	Alc: 14.5%
SOIL TYPE:	Redding Gravelly Clay Loam
AGE OF VINES:	3 Years
HARVESTED:	September 22, 2016
BOTTLING:	June 30, 2018
PRODUCTION:	205 cases produced
SUGGESTED RETAIL:	\$25 per bottle

TASTING NOTES

This is the first vintage of Monastrell from our Sheldon Hills Vineyard and the change is note worthy! The terroir is Redding Gravelly Clay Loam and the Sloughhouse AVA gets warmer evenings which create a bigger, bolder Monastrell. This wine is super dark and full of earthy aromas, oiled leather and white pepper. It has gripping tannins with a full bodied texture ending with a bright acidity. Flavors of ripe fresh blackberry, Santa Rosa plum, and chocolate covered coffee beans end with hints of licorice. Liz suggests you pair this wine with espresso rubbed filet mignon and wild mushroom sauce.

MONASTRELL FACTS & HISTORY

Better known in California, by its French name of Mourvedre, this drought-tolerant, tough and colorful vine was first introduced into Catalonia by the Phoenicians around 500 BCE. It spread its influence slowly, over a thousand years, until in the 16th century it jumped throughout the Levante, finding another home in southern France. It's known for its intense tannins and high alcohols. Common descriptors include a wild, gamey character, combined with soft, red-fruit flavors. Monastrell's structure and "backbone" blends seamlessly with the fruit-forwardness of a Graciano or a Garnacha.

BOKISCH VINEYARDS PHILOSOPHY

Markus and Liz Bokisch are dedicated to producing hand-crafted Spanish varietal wines with a distinctive California style while exhibiting the true character of the grape. Their goal is to have Spanish varieties such as Albariño, Graciano, Tempranillo and Garnacha roll off the wine lover's tongue just as easily as other Spanish words embedded in our culture. All of their grapes are estate grown and farmed with a conscientious outlook towards sustainability and organics.

"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