

Bokisch

VINEYARDS

2014 Tempranillo Liberty Oaks & Las Cerezas



APPELLATION:	Jahant & Mokelumne River-Lodi
VINEYARD:	Liberty Oaks & Las Cerezas Vineyards
COMPOSITION:	99% Tempranillo; 1% Graciano
CLONE SELECTION:	Duero
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Loam
AGE OF VINES:	14 Years
HARVESTED:	September 1 and 9, 2014
BOTTLING:	May 23, 2016
PRODUCTION:	1,100 cases produced
SUGGESTED RETAIL:	\$23 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

Deep Purple. That is what meets your eye as you twirl this gorgeous wine in your glass. Aromas of Bing cherry and ripe Santa Rosa plums combine with hints of cedar smoke, sage and cocoa powder. Our 2014 Tempranillo exhibits a mélange of dark berries on the palate with dark chocolate, carob and tart raspberry plum jam. The beautifully structured tannins make this a perfect wine for aging in the Spanish tradition of Crianza, Reserva and Gran Reserva. Enjoy now and for many years into the future! Liz suggest pairing this wine with peppercorn crusted filet mignon with wild mushrooms port sauce or a traditional whole roasted chicken seasoned with smoked paprika and preserved lemons.

TEMPRANILLO FACTS & HISTORY

Tempranillo is often referred to a the “Cabernet” of Spain due to its widespread planting and its noble status as the backbone of Spanish reds. It is fondly known by many names such as Ull de Llebre “Eye of the Hare”, Cencibel, Valdepenas and Tina del Pais. It has thick and tannic skins that add a complexity of aromas and color to the finished wine. It is a consummate blender, sharing and enhancing the profile of wines made from other varieties. Taste Tempranillo and you will taste the heart and soul of Spain.

GREEN CERTIFICATION

This wine was produced from green certified vineyards. The “Lodi Rules for Sustainable Winegrowing Practices” is the most recognized third-party vineyard certification program in the industry. In order for a vineyard to be certified green under Lodi Rules, a grower must monitor and record their farming practices and achieve a minimum, quantifiable score in several categories.

“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