

Bokisch

VINEYARDS

2013 Graciano Las Cerezas & Terra Alta



APPELLATION:	Mokelumne River & Clement Hills-Lodi
VINEYARD:	Las Cerezas & Terra Alta Vineyards
COMPOSITION:	100% Graciano
CLONE SELECTION:	Rioja
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam & Silty Alluvial Loam
AGE OF VINES:	12 Years
HARVESTED:	October 15, 2013
BOTTLING:	May 30, 2015
PRODUCTION:	208 cases produced
SUGGESTED RETAIL:	\$23 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Organic by CCOF Certified Green by the Lodi Rules Program



TASTING NOTES

This 2013 Graciano is 100% varietal. It has a beautiful dark color with brilliant violet hues. Highly aromatic it has notes of blackberry jam, fresh rising dough and follow with mint leaves and a touch of black licorice. This medium weight wine has soft, dry tannins with a very long finish. Big bold flavors of sweet delicious blackberries, candied apple and rose petals end with Bergamont Earl Grey Tea and a hint of clove. Graciano is a favorite blender in the Rioja but we have fallen in love with this wine and have been producing the 1st single varietal bottling in the United States since 2001.

GRACIANO FACTS & HISTORY

Graciano is thought to be the oldest variety commercially grown in Spain today. Its origins predate the arrival of the Romans, when Iberians tribes pressed and fermented their lovely Graciano juice in the old terraced hillside vineyards of the Rioja Alavesa. It is a richly colored, perfumed variety that commences the season by taunting the grower with a late start, uneven growth and poor yields. Perhaps, because of this, there is very little Graciano planted and even fewer bottlings that can be found.

GREEN CERTIFICATION

This wine was produced from organically certified and 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