

Bokisch

VINEYARDS

2018 Albariño Las Cerezas Vineyard



APPELLATION:	Mokelumne River-Lodi
VINEYARD:	Las Cerezas Vineyard
COMPOSITION:	100% Albariño
CLONE SELECTION:	Rias Baixas
FERMENTATION:	60% Neutral Oak, 40% Stainless Steel
AGING:	9 months in 60% Neutral Oak, 40% Stainless Steel
TECH:	Alc: 12.5%
SOIL TYPE:	Silty Alluvial Loam
AGE OF VINES:	20 Years
HARVESTED:	August 23, 2019
BOTTLING:	April 27, 2019
PRODUCTION:	112 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

The 2nd vintage of our Bokisch Family Estate Albariño has a soft golden color that glistens a grassy green as you swirl it in your glass. This wine features bright aromatics of tropical fruit, green banana peel, and a touch of anise. Its enticing aromas lead into brilliantly acidic flavors of lime and grapefruit rind. Tertiary flavors of green apple, plum and pear accompany a salty, clean, and lingering finish.

Liz suggests pairing with fresh ceviche or grilled shrimp.

ALBARINO FACTS & HISTORY

Albariño is typically found in the Rias Baixas area of Galicia in Northwestern Spain and is known as Alvarinho in Portugal. It is thick-skinned and small-berried with aromatics similar to a Riesling. Albariño is thought to originate from Germany. Documentary evidence suggests that German monks planted the grape in 1185 on the pilgrimage route to Santiago. This would logically explain that the name, “Alba-riño,” means “the Rhine white.”

GREEN & ORGANIC 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

“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