

Bokisch

VINEYARDS

2013 Monastrell Belle Colline Vineyards



APPELLATION:	Clements Hills-Lodi
VINEYARD:	Belle Colline Vineyards
COMPOSITION:	86% Monastrell, 9% Graciano, 5% Garnacha
CLONE SELECTION:	Mouvedre 04
AGING:	18 months in French & American Oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	10 Years
HARVESTED:	October 18, 2013
BOTTLING:	May 30, 2015
PRODUCTION:	112 cases produced
SUGGESTED RETAIL:	\$23 per bottle

TASTING NOTES

Our 2013 Monastrell has a dark plum red color which transcends into the nose. The first thing to jump out is aromas of raspberry plum jam followed by floral violet notes and ending in a fresh earthy smell of a forest floor after a spring rain. Juicy flavors of dark forest fruit, mission figs and blackberry tea end with hints of buttermilk pancakes topped with cherry syrup. This special favorite of ours ends with a long finish and nicely integrated silky tannins. The petit vineyard of Belle Colline is located in the most Eastern corner of the Clements Hills and has a very limited production. Enjoy with any dish you would pair along a Pinot Noir such as duck confit or roasted Cornish game hens.

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