

# Bokisch

VINEYARDS

## 2018 Rosado Terra Alta Vineyard



APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyard
COMPOSITION:	85% Garnacha; 15% Tempranillo
CLONE SELECTION:	Rioja and Duero
FERMENTATION:	100% Neutral French Oak
AGING:	5 months in Neutral French Oak
TECH:	Alc: 13.6% pH: 3.32 TA: 5.75g/l
SOIL TYPE:	Volcanic, Gravelly Clay Loam
HARVESTED:	August 16 and September 3, 2018
BOTTLING:	January 2019
PRODUCTION:	246 cases produced
SUGGESTED RETAIL:	\$18 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



### TASTING NOTES

This is our second vintage of our Garnacha and Tempranillo Rosado and this wine is a fan favorite. A complex and beautifully balanced Rose, the wine sparkles with colors of salmon, rose gold, and pale ruby. A bouquet of rose petal, nectarine, and strawberry cream lead to secondary aromas of misted concrete and earth. Our Rosado has intense tropical flavors of kiwi, nectarine and under-ripe strawberry. This wine has a long, zippy, and weighty finish that leaves you wanting more. Liz suggests pairing this with melon wrapped with Prosciutto.

### ROSADO/ROSÉ WINE FACTS & HISTORY

Rosés have been popular throughout the Mediterranean since time immemorial. Countries such as Spain and France take their Rosés seriously; contrasting the hot, arid summer climate with the wine's cool, crisp freshness. Rosés are also extremely food-friendly, combining graciously with Spanish tapas as well as lengthy, afternoon meals.

### 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*