

# Bokisch

VINEYARDS

## 2018 Verdejo Clay Station Vineyard



APPELLATION:	Borden Ranch-Lodi
VINEYARD:	Clay Station Vineyard
COMPOSITION:	100% Verdejo
CLONE SELECTION:	Rueda
FERMENTATION:	73% Stainless Steel, 19% French Oak, 8% Acacia
AGING:	6 months in Barrel and Stainless Steel
TECH:	Alc: 12.9% pH: 3.36 TA: 5.80g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	6 Years
HARVESTED:	August 22, 2018
BOTTLING:	January 15, 2019
PRODUCTION:	213 cases produced
SUGGESTED RETAIL:	\$20 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



### TASTING NOTES

This complex and full bodied white has a dusty yellow color with flecks of sea green. This is a true Spanish Verdejo! It has complex aromas of fresh Asian pear, candied Cola, jasmine flower, and chamomile tea. Creamy flavors of pear fruit leather and homemade applesauce succumb to a grassy, zesty finish.

Liz suggests pairing this with a roasted pork loin and spiced pear chutney.

### VERDEJO FACTS & HISTORY

Verdejo began its long journey from North Africa to Spain in the 11<sup>th</sup> Century. Mozarabs, Iberian Christians who lived under Islamic rule, were thought to have brought this hardy white variety to its present home of Rueda, located a few hours drive northwest of Madrid. The superb qualities of Verdejo lay dormant for almost ten centuries. The oxidized, nutty, rustic style of the past quickly gave way in the 1980's to a new style of crisp, clean, fruit-driven and fresh wines. Today, Verdejo is recognized as one of the top five white varieties in 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*

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