



## 2018 Syrah

Sisu Vineyard  
Placer County, CA

### Our Story

Markus and Liz Bokisch have been producing award-winning Spanish varietals since the early 2000s. With hearts and heritage of Spain, their inspiration to produce Spanish varietal wines in California began by directly importing budwood from select vineyards in Spain, thus creating Bokisch Vineyards, nestled in the Clements Hills of the Lodi AVA. They began making wine from their estate grown and organically farmed fruit in 2000.

### Our Vineyards

Sisu was the very first vineyard our family planted back in 1994. Liz's parents, Alvar and Jane, allowed us to carve out an acre of their ranch to plant our Syrah Noir. The ranch has sustained their family since the 1880s. It was truly a family affair, with Alvar and I pounding in all the steel stakes, and Jane and Liz gently planting the tender, young vines. Over the years, water from the local creek fed the saplings and spurred their growth into mature plants yielding deliciously concentrated fruit.

### Our Wine

This is our first release of our Estate Syrah from our beloved Sisu Vineyard. This is the first vineyard that Markus and Liz ever planted on Liz's family estate. It has a light burgundy and ruby color. Tempting and savory aromas of ripe plum, cedar box, pine, and pipe tobacco rise out of the glass. It has complex and peppery flavors of dried cranberry, baking chocolate, fresh fennel, and hint of pear. It has a quick and intense tannic structure that succumbs to a long and lingering finish. Best enjoyed fireside with your closest confidants, this wine feels like an event. Liz suggests pairing it with Catalan Beef Stew.



Tech	14.8% Alc. Brix: 25.6
Composition	100% Syrah
Aging	18 months - 100% Neutral French Oak
Soil Types	
Production	125
SRP	\$32
Winemaker	Elyse Perry



*Born in Spain. Grown in Lodi.*