



2018 Malbec

Linden Ridge Vineyard

Lodi, 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

This vineyard is nestled on the last ridges of ancient volcanic mud flows before the elevation drops down into the fertile San Joaquin Valley. The larger blocks of Cabernet Sauvignon, Petite Sirah and Malbec are bisected by vernal swales and pools that sprout with lively blooms of California wild flowers in the Spring. Tri-colored blackbirds are a frequent site near these waterways. These soils are the most nutritionally depleted sites, and are perfectly suited to tame the inherent vigor found in these Iberian varieties. The corner where we source our Malbec is the “sweet spot” for this variety. Its flavors and sugar develop early, giving the resultant wines plenty of color and depth.

Our Wine

Surprising, intense, and incredibly flavorful, our 2018 Malbec is the perfect food wine. It has an inky magenta hue that hints at the flavors to come. It features aromas of tart red fruit, truffle, damp forest floor, and cedar. It has captivating flavors of raspberry, plum, lychee, black pepper, and orange liqueur. This wine has a pleasant and enjoyable tannic structure that invites you to take sip after sip. The wine has an incredibly long finish. Liz suggests pairing it with Beef Tenderloin with a red wine reduction.



Tech	13.7% Alc. Brix: 24.1
Composition	95% Malbec, 5% Petit Verdot
Aging	18 months - 100% Neutral French Oak
Soil Types	Redding Gravelly Clay Loam
Production	150
SRP	\$32
Winemaker	Elyse Perry



Born in Spain. Grown in Lodi.