

Bokisch

VINEYARDS

2017 Garnacha Blanca Vista Luna Vineyard



APPELLATION:	Borden Ranch-Lodi
VINEYARD:	Vista Luna Vineyard
COMPOSITION:	100% Garnacha Blanca
CLONE SELECTION:	Rasteau
FERMENTATION:	10% New French Oak
AGING:	6 months in Barrel & Stainless Steel
TECH:	Alc: 13.5% pH: 3.25 TA: 6.60g/l
SOIL TYPE:	Volcanic Gravelly Clay Loam
AGE OF VINES:	12 Years
HARVESTED:	August 29, 2017
BOTTLING:	January 15, 2018
PRODUCTION:	96 cases produced
SUGGESTED RETAIL:	\$20 per bottle
GRAPES:	Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

Only 96 case are available of this incredible Garnacha Blanca! It is our most luscious, full-bodied white and is aged in 10% new French Oak. Its delicate light straw color deceives the senses when you are approached with floral aromas of gardenia, candied lemon peel, pear, Fuji apple and white peach. It is full bodied with rich creamy flavors ending with a peppery zesty finish. Liz suggests pairing this with lemon zest pasta with chicken or an orange-almond cake.

GARNACHA BLANCA FACTS & HISTORY

This white-berried form of the Garnacha originated in Spain's northeastern corner of the Rioja, Navarra and Catalunya wine region. It was selected centuries ago along the southern Pyrenees as a mutation from its parent, Garnacha. From here it spread quickly throughout the Ebro River basin, traveling east and north into southern France. It is a hardy, drought-tolerant vine with strong, thick wood and an upright growth pattern.

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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