

Bokisch

VINEYARDS

2014 Tempranillo Las Cerezas Vineyard



APPELLATION:	Mokelumne River-Lodi
VINEYARD:	Las Cerezas Vineyards
COMPOSITION:	100% Tempranillo from one single barrel
CLONE SELECTION:	Duero
AGING:	44 months in neutral oak
TECH:	Alc: 14.8%
SOIL TYPE:	Silty Loam
AGE OF VINES:	19 Years
HARVESTED:	September 9, 2014
BOTTLING:	May 24, 2018
PRODUCTION:	25 cases produced
SUGGESTED RETAIL:	\$30 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program CCOF Certified Organic



TASTING NOTES

Our Estate grown Tempranillo is from our “motherblock” Spanish varietal collection. This 2014 vintage wine comes directly from one single barrel. It is deep purple with a crimson edge. Beautiful aromas of strawberry jam, black licorice and leather end with a fresh cedar spice. It is juicy, tart and lively with well integrated tannins and a long finish of vanilla bean and white pepper. It’s hard to believe this is a 2014. This wine is already considered a Reserva and if you age in your cellar for two more years you will end up with a Gran Reserva category wine! Liz suggests pairing with garlic and rosemary roasted leg of lamb.

TEMPRANILLO FACTS & HISTORY

Tempranillo is often referred to as the “Cabernet” of Spain due to its widespread planting and its noble status as the backbone of Spanish reds. It is fondly known by many names such as Ull de Llebre, “Eye of the Hare”, Cencibel, Valdepenas and Tina del Pais. It has thick and tannic skins that add a complexity of aromas and color to the finished wine. It is a consummate blender, sharing and enhancing the profile of wines made from other varieties. Taste Tempranillo and you will taste the heart and soul of 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