

Bokisch

VINEYARDS

2016 Tempranillo Liberty Oaks Vineyard



APPELLATION:	Jahant-Lodi
VINEYARD:	Liberty Oaks Vineyard
COMPOSITION:	100% Tempranillo
CLONE SELECTION:	Duero
AGING:	28% new French, American and Hungarian oak, 72% neutral oak
TECH:	Alc: 14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	16 Years
HARVESTED:	August 31, 2016
BOTTLING:	June 30, 2018
PRODUCTION:	800 cases produced
SUGGESTED RETAIL:	\$26 per bottle
GRAPES:	Organically & Sustainably Farmed
CERTIFICATION:	Certified Green by the Lodi Rules Program



TASTING NOTES

This is the first vintage in many years that we have highlighted Liberty Oaks Vineyard as a vineyard designated wine. It proves, once again, why Tempranillo is king of the Spanish reds! Incredible dark fruit aromas of black cherry, blackberry and dark chocolate, end with a tangy hints of dried cranberries and nutmeg. Rich, luscious, juicy dark fruit flavors of blackberry syrup and chocolate covered cherries finish with a lingering notes of mulling spices, cinnamon, and clove. It is weighty and mature with dusty tannins. This wine is drinkable now and will continue to mature and evolve in the bottle for many years. Liz suggests pairing this wine with venison or duck with a cherry red wine reduction sauce.

TEMPRANILLO FACTS & HISTORY

Tempranillo is often referred to a 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