

TIZONA

by bokisch

2015 Late Harvest Graciano

Terra Alta Vineyard



APPELLATION:	Clements Hills-Lodi
VINEYARD:	Terra Alta Vineyards
COMPOSITION:	100% Graciano
AGING:	14 months in neutral French Oak
TECH:	Alc: 16.5%
RESIDUAL SUGAR:	46.8 grams per liter
BRIX AT HARVEST:	31.6 degrees Brix
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	15 years
HARVESTED:	October 11, 2016
BOTTLING:	January 18, 2018
PRODUCTION:	98 cases produced
SUGGESTED RETAIL:	\$25 per bottle (375 ml)

TASTING NOTES

Our delicious Late Harvest Graciano continues to establish itself as a permanent addition in the line up of wines by Bokisch. It has a dark, deep, purple color. Its beautiful aromas of blackberry, cassis and quince paste combine flawlessly with its silky, smooth flavors of blackberry syrup, maple glazed bacon and candied apple. The balanced structure allows the sweetness to come through without being overpowering. Liz suggests pairing it with a young Manchego with Spanish Membrillo (quince paste) or pouring it over French vanilla ice cream.

WINEMAKING

Graciano is one of the most versatile grapes that we work with in the cellar. It develops deep dark flavors as it ripens, but holds on to its fresh acidity even as the sugars become more concentrated. The grapes for the Late Harvest Graciano are the last to come into the winery and are carefully hand harvested to select only the best clusters for vinification. The grapes were fermented in bins and punched down several times a day to help extract the deep dark color and beautiful aromas and flavors of dark ripe blueberries. The grapes were pressed after 17 days and the wine went into two neutral French oak barrels where it aged for 15 months.

GRACIANO FACTS & HISTORY

Graciano is thought to be the oldest variety commercially grown in Spain today. Its origins predate the arrival of the Romans, when Iberian tribes pressed and fermented their lovely Graciano juice in the old terraced hillside vineyards of the Rioja Alavesa. It is a richly colored, perfumed variety that commences the season by taunting the grower with a late start, uneven growth and poor yields. Perhaps, because of this, there is very little Graciano planted and even fewer bottlings that can be found.

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Specializing in cutting edge winemaking.