

# FACT SHEET

## 2007 Bokisch Vineyards Garnacha



APPELLATION:	Clements Hills, Lodi
VINEYARD:	Sueño Vineyard
COMPOSITION:	97% Garnacha (Grenache), 3% Graciano
CLONE SELECTION:	Rioja
AGING:	7 months in new & neutral French Oak
TECH:	pH: 3.65      TA: 0.54g/100ml
ALCOHOL:	14.5%
SOIL TYPE:	Volcanic Clay Loam
AGE OF VINES:	7 years
HARVESTED:	September 6, 2006
BOTTLING:	June 30, 2008
PRODUCTION:	410 cases produced
SUGGESTED RETAIL:	\$18 per bottle
RELEASE DATE:	TBA
CERTIFICATION:	Organically Grown and Certified for Sustainable Winegrowing Practices by the Lodi Rules Program

### TASTING NOTES

Bursting with flavors and aromas that kiss your face like the morning sun, our Garnacha will remind you of the young, bright red Spanish red wines produced from this variety in its area of origin – Aragon. This Spanish Clone of Garnacha produces a smaller berry than its French Rhone partner and thus has a higher skin-to-juice ratio which gives it a brilliant ruby red color with violet tones along the edge of the glass. Subtle notes of raspberry and fresh, ripe summer strawberries are followed by a creamy carob aroma and finish with a refreshing hint of mint. These fresh fruit flavors are carried through in the mouth, combining in the palate with pomegranate, cranberry, and ending with a long peppery finish. A medium-bodied wine, this Garnacha shows balanced acidity and bright flavors.

### GARNACHA FACTS & HISTORY

Garnacha, known as Grenache in France, originated from Aragon, Spain. From there, it moved along the medieval highway of the Ebro River, spreading eastward, and finally north of the Pyrenees Mountains. It reached Languedoc in the 18<sup>th</sup> century and the Rhone River Valley in the 19<sup>th</sup> century. It is an early budding vine that builds up concentration slowly as it languishes in the long summer days of the Clements Hills. It is one of the most drinkable varieties throughout the Mediterranean and California.

### BOKISCH VINEYARDS PHILOSOPHY

Markus and Liz Bokisch are dedicated to producing hand-crafted Spanish varietal wines with a distinctive California style while exhibiting the true character of the grape. Their goal is to have Spanish varieties such as Albariño, Graciano, Tempranillo and Garnacha roll off the wine lover's tongue just as easily as other Spanish words embedded in our culture. All of their grapes are estate grown and farmed with a conscientious outlook towards sustainability and organics while being irrigated by solar energy.