



2017 Monastrell Sheldon Hills Vineyard Sloughouse - Lodi, CA

Our Story

Markus and Liz Bokisch have been producing award-winning Spanish varietals since the early 2000s. With hearts and heritage of Spain, their inspiration to produce Spanish varietal wines in California began by directly importing budwood from select vineyards in Spain, thus creating Bokisch Vineyards, nestled in the Clements Hills of the Lodi AVA. They began making wine from their estate grown and organically farmed fruit in 2000.

Our Vineyard

Our 308 acre Sheldon Hills Vineyard is located in the farthest northeast portion of the Lodi Appellation. We chose this site to plant our Monastrell because this variety loves heat. The site is furthest away from the delta breezes that cool Lodi, making it a good match for this variety. The hot days and the soil's gravel content help ripen this Monastrell's plump, purple clusters in late September. The site features concurrent plantings of Monastrell in 2013, 2014, and 2015 and is certified green by the Lodi Rules of Sustainable Winegrowing.

Our Wine

This is our second vintage of Monastrell from our Sheldon Hills vineyard. The wine is dark and complex for such a young vineyard and continues to evolve vintage to vintage. This wine has a medium red color with violet edges. It has bright and juicy aromatics of pomegranate, plum, rose petal, and licorice. Our Monastrell has beautiful citrus tinted flavors of cherry, smoke, crushed raspberry, and cocoa powder. This wine is deceptively mature with soft tannins and nice round finish. Liz suggests pairing it with chorizo simmered in Monastrell with Smoked Gouda.

Tech	14.% Alc. Brix: 24.5
Composition	95% Monastrell, 5% Graciano
Clone Selection	Beaucastel
Aging	Aged for 18 months - 20% New French Oak, 80% Neutral French
Soil Types	Redding Gravelly Clay Loam
Production	74 Cases
SRP	\$29
Winemaker	Elyse Perry



Born in Spain. Grown in Lodi.