

**Bokisch Vineyards & Winery****2004 Tempranillo
(Lodi)**

Markus **Bokisch** and his brother spent their childhood summers in their mom's native Spain. There he was exposed to the European customs and culture that included watered down wine for the kids, and long, leisurely meals with friends and family. As an adult Bokisch studied plant pathology and viticulture, worked in California at Joseph Phelps Vineyards, and then moved to a Spain to work in the industry there. He and his wife Liz returned to the states and purchased land of their own in the Clements Hills section of Lodi, which is now planted exclusively to Spanish varietals, including Albariño, Garnacha, the state's only Graciano, and this Tempranillo. All grapes are grown organically.

Starbright and moderately saturated ruby with flecks of violet, the wine has bold aromas of wet earth, tar, and earth followed by a more delicate perfume of black cherry, cinnamon and cedar. A rich core of cherry fruit is complemented by underlying notes of earth, cola, and mocha. The wine is full, robust, and slightly chewy, not unlike the character one would find in a Tempranillo from Spain's Ribera del Duero appellation. The greatest difference is that in this case, the oak is much more subtle.

Reviewed August 29, 2007 by [Catherine Fallis](#).

THE WINE

Winery: [Bokisch Vineyards & Winery](#)

Vintage: 2004

Wine: Tempranillo

Appellation: Lodi

Grapes: Tempranillo / Valdepenas (95%),
Graciano (5%)

Price: \$21.00

THE REVIEWER**Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.