



2017 Malbec

Linden Ridge Vineyard

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 Vineyards

This vineyard is nestled on the last ridges of ancient volcanic mud flows before the elevation drops down into the fertile San Joaquin Valley. The larger blocks of Cabernet Sauvignon, Petite Sirah and Malbec are bisected by vernal swales and pools that sprout with lively blooms of California wild flowers in the Spring. Tri-colored blackbirds are a frequent site near these waterways. These soils are the most nutritionally depleted sites, and are perfectly suited to tame the inherent vigor found in these Iberian varieties. The corner where we source our Malbec is the “sweet spot” for this variety. Its flavors and sugar develop early, giving the resultant wines plenty of color and depth.

Our Wine

Our Malbec grapes are some of the last to be harvested and brought to the cellar. Our 2017 vintage was fermented in t-bins for 10 days before pressing and barreling down. The wine was aged for 18 months in 15% new French oak. This Malbec has a deep, royal purple color that spotlights alluring aromas of fresh blackberry, sage, chamomile tea, and cinnamon. It has a medium body and has fresh floral flavors along with rhubarb, earthy cherry, and orange-lemon zest. We call this wine “liquid velvet” as it finishes long, fresh, and silky smooth.



Tech	13.7% Alc. Brix: 25.8
Composition	100% Malbec
Aging	18 months - 15% new French oak, 85% neutral oak
Soil Types	Redding Gravely Clay Loam
Production	168
SRP	\$32
Winemaker	Elyse Perry



Born in Spain. Grown in Lodi.