

THE LEGEND OF BOVINO

A recently discovered scroll revealed the secrets of a long lost alchemical process used to create a grain which, when combined with special massage techniques, caused cattle and other mammals to lactate wine. The scroll stated that a young shepherd from North Africa brought the secret to Spain in the late 13th Century , and shared it with an outpost of the Knights Templar, then a very powerful force in the area. The Templars called him Bovino, and together they derived liquor from many exotic animals. With the fall of the Templars in 1307, the secret was thought to be lost, until recently....

WINE FROM COWS???

In 2004, the JohnKo Systems Questorian Division recovered the long lost scrolls, and with extraordinary assistance from the Enology (the study of winemaking) Team from Old World Innovations (OWI), began to put the ancient secrets into practice.

Sonoma County was chosen as a Beta testing zone for the reintroduction of Wine Producing Mammals (WPM's), due primarily to its unique blend of ranching and grape-growing, as well as its open-minded acceptance of positive manipulation of both livestock and produce.

It should be stressed early on that this is not Genetic Modification, but a holistically based process of tendency alteration. And in the same breath we should note that the results of this foray into early renaissance technology rival the finest vintages on the global market, with an earthy base and a lingering aftertaste specific on the breed utilized, at a price that reflects the direct process of its manufacture.

Please enjoy a sample today, and preview our exciting new development, the Mamalian Enology Experimental Pastures (MEEP) complex. We're revamping downtown Santa Rosa in a green green way!!