

PRESS RELEASE

EMBARGO UNTIL
January 7, 2012

Borra Vineyards Fusion Chosen One of America's Finest Wines

Judges led by world's No. 1 wine writer select 2008 Borra Fusion for America's 12 smartest wine buys.

Lodi — January 7, 2012 — More significant praise for Lodi's wine industry came from the Wall Street Journal® today with the appearance of a half-page announcement of the winners of The 3rd WSJwine® Annual Dozen 2011 competition, which includes Borra Vineyards Lodi 2008 Red Fusion.

Over 800 wines were tasted blind last year by a panel of top judges, led by the world's No. 1 wine writer, Hugh Johnson. Of those highly-regarded wines only the best 24 made the final cut, grouped as The WSJwine Annual Dozen 2011 and The Luxury Dozen, along with other respected names, such as Pine Ridge, St. Supéry and Trefethen of Napa, and Scott Harvey of Amador. WSJwine is a partnership between The Wall Street Journal and the world's leading direct-to-home wine merchant.

Fusion (\$18.99) is a Rhône-style blend of Petite Sirah, Syrah, Mourvèdre and Alicante Bouschet grapes mostly grown at Borra's Gill Creek Ranch, north of Lockeford, and near the winery, south of Lodi. "I've been farming those grapes for a long time, so it's wonderful to finally get recognition on such a high level," said Steve Borra, owner of Borra Vineyards.

Borra winemaker, Markus Niggli agreed, "This is an amazing honor for us and Lodi! Don't tell anyone, but we think our cooler vintage 2009 Fusion is even better, which is good because we have less than 20 cases of the 2008 left."

To celebrate, Borra will be rolling out the red carpet on Saturday, January 14 from 12 p.m. to 5 p.m. at their winery tasting room located at 1301 E. Armstrong Road, between Lower Sacramento Road and West Lane. There will be no \$5.00 tasting fee, and a special commemorative glass will be included with any wine purchase. For more details visit www.BorraVineyards.com or call 209-368-2446.

Steve Borra started Lodi's first tiny bonded boutique winery behind a backyard shack in 1975 on Armstrong Road. Wines are "made" in the vineyard, with prime vine rows ingeniously planted in alignment with the afternoon sun for optimal ripening. The majority of their own estate vineyards have been certified sustainable under Lodi Rules. In the winery, winemaker Markus Niggli uses natural yeast from the vines and natural ML, along with complete bypassing of the press altogether to make the smoothest, most complex wines. Stop on by the tasting room, BorraVineyards.com or [Facebook.com/Borra-Vineyards](https://www.facebook.com/Borra-Vineyards) and become a fan.

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