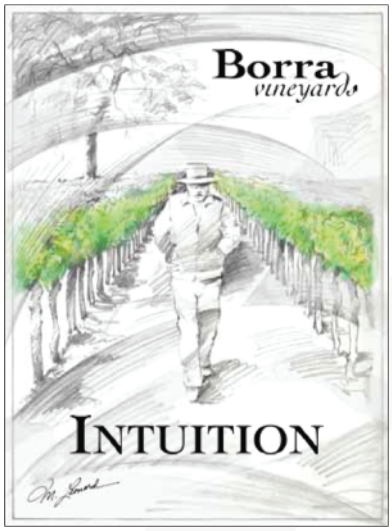

2011 INTUITION FIELD BLEND WHITE

RARE GERMAN VARIETALS GROWN IN LODI

Inspired by a wine from his native Switzerland, Borra Vineyards winemaker Markus Niggli went about some serious breaking of the rules. He took traditionally cool-climate German varietals grown in a warm Lodi vineyard and savagely reduced yield to a Ton per acre, intensely concentrating the fruit. He then put them into brand new oak barrels without adding a single gram of acid and fermented them refreshingly dry. The result is a mouth-watering tribute to Steve Borra's decades of dedication to avant-garde winegrowing.

Borra. Drink different.

"This is a great wine, one of the best California white wines I've tasted this year. It's delicious. And complex. And constantly interesting. Every sip was worth savoring. And it was even more delicious the second day."
– W. Blake Gray, The Gray Report

Tasting Notes

Boldly turning the pre-conceived notion about Lodi on its head, our winemaker's personal experiment has proven to be a racy success. Though a minor player, Gewürztraminer sings most brilliantly in this "Swiss blend" with traditionally cool-climate Kerner and Rieslaner, contributing very spicy aromatic notes of white pepper and lychee on top of lime, honey and an appealing muskiness. Supple and alive with the concentrated flesh of creamy nectarine, honey and long lingering lemon in excellent dry harmonic balance to please even the most demanding chef. We've got a white to marry with all those spicy foods that normally vanquish the best cellar selections. Start with a simple grilled Linguica, shrimp spring rolls dipped in spicy peanut sauce, or anything spicy and Asian. *(07/04/12)*

Statistics

Appellation:	Lodi (Mokelumne Glen Vineyards)		
Blend:	60% Kerner, 20% Gewürztraminer, 20% Rieslaner		
Harvested:	September-October 2011		
Winemaking:	Cold-fermented, *battonage* every 2 weeks, *sur lie*		
Cellar:	9 months 50% French & 50% American oak, all new		
Cases:	146 bottled June 3, 2012		
Alcohol:	12.8%	RS:	0.20 g/L, *dry*
pH:	3.06	TA:	6.7 g/L