



*"Borra now produces the most
'contemporary' style wines grown
in Lodi today, period."*

— Randy Caparoso

2012 ARTIST SERIES CREALTO A CONTEMPORARY COLLABORATION OF ARTISTS

Borra's Artist Series is a local long-term collaboration between four disciplines of art. Graphic design students at the University of the Pacific in Stockton submit label designs annually in a competition of sorts. A pre-press artist at MPI Label Systems of Stockton then skillfully creates dies and plates to print the labels to realize the design. The Koth family of Mokelumne Glen Vineyards practices the refined art of winegrowing to yield the grapes which winemakers Markus Niggli and Mokelumne Glen's Brett Koth harvest on the late side to craft into the final sweet blend. The result is Borra's first delicious dessert wine.

Tasting Notes

In a departure from standard white-wine winemaking, Rieslaner, Gewürztraminer and grapes from mystery vines all soak on their skins for three days before a 10-day cold fermentation, resulting in loads of peaches and pears in this straw-colored, concentrated, syrup-like nectar. The low 11.4% alcohol makes this mouth-enveloping blend very easy to drink, and what comes across as some fig and a gentle squeeze of orange juice rounds out the complexity and keeps the wine balanced, not cloyingly sweet. Don't miss inhaling delicate aromas of honeyed yellow peaches with lingering orange blossom and vineyard dust. If you're hungry, go for a chunk of smoked salmon with capers for a surprisingly super wine interplay. 60 cases produced. (11/05/2013)



Read the Crealto Blog

Statistics

Appellation:	Lodi (Mokelumne Glen Vineyards)		
Blend:	Rieslaner, Gewürztraminer & mystery vines		
Harvested:	Late October 2012		
Winemaking:	10 days stainless steel cold-fermented		
Cellar:	4 months, 100% stainless steel		
Cases:	60 bottled March 7, 2013		
Alcohol:	11.4%	RS:	137 g/L, <i>sweet</i>
pH:	3.63	TA:	6.42 g/L
Retail Price:	\$25.00 for 375 mL		

Borra. Drink different.