

Borra. Drink different.

"Borra now produces the most 'contemporary' style wines grown in Lodi today, period. Markus Niggli has crafted a mouth wateringly crisp dry white wine that is as light as a feather on a Southern breeze."

-Randy Caparoso



2012 ARTIST SERIES KERNER 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 winemaker Markus Niggli harvests on the earlier side to craft into the final blend completely naturally with native yeasts and no oak. The result is a very small-production, completely contemporary-style wine that plays extremely well with a range of foods.

Tasting Notes

Our winemaker, Markus Niggli, nicknamed this Kerner/Riesling blend "Vinho Verde" after the popular Portuguese style of bottling wine so quickly after crush that not all the natural carbonation has dissipated. This makes for an excellent served-cold, get-the-party-started white that is incredibly refreshing. You'll be tempted to gulp it down, but we'd rather you don't miss the pure green apples and limes bouncing amidst the fun fizziness of tiny bubbles and minerality. (Steve Borra calls it "Zipcode" because the label secretly contains the postal code for Markus's hometown in Switzerland.) (04/08/13)

Statistics

Appellation: Lodi (Mokelumne Glen Vineyards)

Blend: 85% Kerner, 15% Riesling

Harvested: September 12, 2012

Winemaking: 3 weeks stainless steel cold-fermented, native yeasts

Cellar: 4 months, 100% stainless steel
Cases: 42 bottled January 15, 2013

Alcohol: 13.5% RS: 2.10 g/L, slightly off-dry

pH: 2.98 TA: 7.73 g/L

Retail Price: \$18.00/750 mL