



## Borra. Drink different.

*"Borra now produces the most 'contemporary' style wines grown in Lodi today, period. Skeptics, or people who don't know Lodi, would say unmöglich – you cannot grow Riesling in Lodi. So how do explain this pure, lithe, crisply balanced, refreshingly clean and flowery scented white wine? The only thing added to the Borra Riesling is a little bit of süßsre-serve to give just a touch of sweetness to balance out the natural acidity, lengthening the floral fruit flavor in a barely 'off-dry' finish."*

– Randy Caparoso

## 2012 ARTIST SERIES RIESLING 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

For those who like a touch of sweetness, our new Riesling offers just the right amount. There is a soft delicacy to the scent – perhaps juicy peach with lime and apple blossoms. What blows us away about this wine is the zingy super long finish of lime and orange that follows unctuous honeysuckle, white peach, oils of citrus and who knows what else. But watch out, you'll have emptied the half bottle before you figure it all out! (04/24/13)

### Statistics

Appellation:	Lodi (Mokelumne Glen Vineyards)		
Blend:	100% Riesling		
Harvested:	September 12, 2012 at 20.8° Brix		
Winemaking:	3 weeks stainless steel cold-fermented, native yeasts		
Cellar:	4 months, 100% stainless steel		
Cases:	60 bottled March 7, 2013		
Alcohol:	12.8%	RS:	22 g/L, <i>off-dry</i>
pH:	2.98	TA:	7.93 g/L
Retail Price:	\$15.00/375 mL		