



2012 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 half 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.

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. A beguiling arrangement of honeyed vanilla peach custard scents with traces of white pepper and lemonness turn vivid and alive with a sip, revealing lemons, limes and peaches concentrating into a finish of intense juicy pineapple and oil of orange zest. All of these work together 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. Spice up a simple baked potato, or go for shrimp spring rolls dipped in spicy peanut sauce - anything spicy and Asian. (07/16/13)

Statistics

Appellation:	Lodi (Mokelumne Glen Vineyards)		
Blend:	60% Kerner, 20% Riesling, 20% Gewürztraminer		
Harvested:	September 12, 2012		
Winemaking:	Cold-fermented, <i>battonage</i> every 2 weeks, <i>sur lie</i>		
Cellar:	9 months 50% new American oak & 50% French oak once-filled		
Cases:	200 bottled June 17, 2013		
Alcohol:	13.3%	RS:	0.56 g/L, dry
pH:	3.00	TA:	7.62 g/L

Borra. Drink different.