

Yeah. We make
a nice Zin.



But there's
more to Lodi
than Zinfandel.

2014 CABERNET SAUVIGNON

Steve Borra is a big fan of Cabernet Sauvignon, and he's been growing it out at our Gill Creek Ranch in specially-drained vineyard blocks for decades. The Mokelumne River wraps along the edge of the ranch, lending a cooling that keeps daytime temps under control. And vine rows were planted on a 47.5°-slant from north, so the most intense afternoon sun rays are optimally shaded by the canopy. After many years of blending these great grapes into other wines, it was about time they were recognized by their own label.

As far as Cabs go, our vines eagerly produce Lodi-typical loads of ripe flambéed dark cherries that carry on and on after the sip. It's not sweet, but nicely fruited, with well-rounded tannins more elegant than dense, yet still full-bodied. Perhaps we're hungry, but we also taste juicy tomato, sweet bell pepper, strawberries puréed, and a touch of oak that comes off more as a crisp strip of bacon. While you could grill any steak and be eminently happy, be adventurous and dark-roast a duck with a cherry reduction. That would be magnificent. (07/28/2016)

Appellation: Gill Creek Ranch, Lodi (Clements Hills *sub-AVA*)

Blend: 90% Cabernet Sauvignon, 10% Malbec

Harvested: September 26, 2014 by hand at dawn

Winemaking: All winegrapes native co-fermented, free run juice only

Cellar: 18 months 50% new French oak

Cases: 105 bottled March 27, 2016

Alcohol: 14.2% RS: 0.20 g/L *dry*

pH: 3.37 TA: 6.10 g/L Price: \$25.00/750mL

Borra. Drink different.

BORRA VINEYARDS

LODI CALIFORNIA



With generations of Italian Piedmontese winemaking in his blood, in 1975 Steve Borra started **Lodi's first tiny bonded boutique winery** behind a backyard shack on Armstrong Road. Today, Borra Vineyards encompasses 234 acres of beautiful **estate vineyards** – cooled by late-afternoon San Francisco Bay breezes. Our wines are meticulously made in the vineyard, with key vine rows ingeniously planted in alignment with the afternoon sun at 47.5° from north for the most optimal ripening.

In the winery, the goal of Swiss-born winemaker Markus Niggli is to faithfully express the unique character of each vineyard block using modern equipment to accomplish traditional winemaking techniques. To this end, vines are harvested on the early side, preserving mouthwatering acidity. **Natural yeast** from the vines and natural ML are used, and **we don't use the press as a "press"** for reds, but rather as a way to simply drain and capture the smoothest, most complex wines, most of which are barrel-aged.

A cozy tasting room adjoins the winery near where Steve's mother was born, surrounded by idyllic vines and the homes of **three entire generations of Borra's**, creating what could truly be called "La Dolce Vita." We invite you to stop by the tasting room Friday thru Monday noon to 5 p.m. or by appointment and become a fan.



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