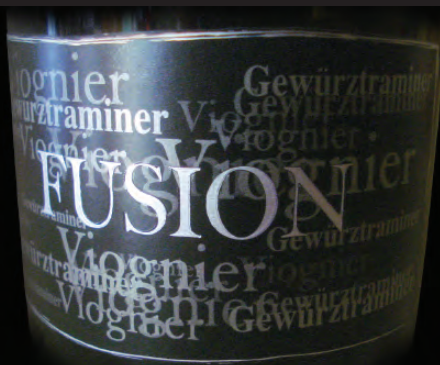


Yeah. We make  
a nice Zin.

But there's  
more to Lodi  
than Zinfandel.



## 2015 FUSION WHITE BLEND

The idea for Fusion springs from the Borra family's tradition of planting to create a field-blend combination of grapes in a vineyard that work well together in the bottle. Over the past several vintages, winemaker Markus Niggli has based the blend on warmer climate Rhône Viognier, then adding a dash of spice from a German-derived variety. This year he used American Traminette to make a very affordable white that is unlike any you've ever tasted.

The Viognier and Traminette create flavors that focus on orange zest – almost like you bit into an orange without peeling it with gratifying results. You could also think of a weighty elixir of pineapples meeting Granny Smith with a lime twist and very savory nutmeg on the long-lurking finish. And it's all smooth with minerality and the right touch of acidity. Aromas of ginger ale, lychee and orange blossoms portend added interesting things in the months to come. Follow the nutmeg note and make up a big bowl of Fettucine Alfredo topped with extra parsley and parmesan.  
(08/21/2016)

Appellation: Lodi

Blend: 95% Viognier (Gill Creek Ranch, Lodi),  
5% Traminette (Cain Vineyards, NC)

Harvested: August 19, 2015 by hand at dawn

Winemaking: 100% stainless steel fermented and aged

Cases: 100 bottled March 27, 2016, sterile filtered

Alcohol: 13.3% RS: 0.20 g/L *dry but fruity*

pH: 3.44 TA: 6.95 g/L Price: \$16.99/750mL

**Borra. Drink different.**