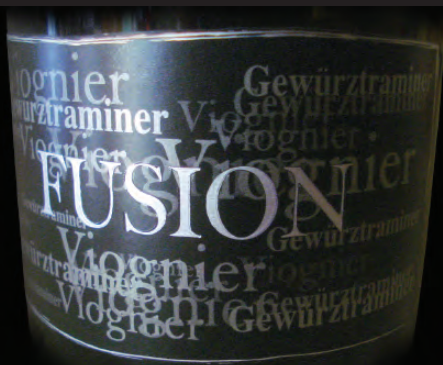


Yeah. We make
a nice Zin.

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.

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.



Borra Vineyards
1301 E. Armstrong Road, Lodi, CA 95242
BorraVineyards.com – 209-368-2446
Info@BorraVineyards.com
[f/BorraVineyards](https://www.facebook.com/BorraVineyards) [@BorraWine](https://twitter.com/BorraWine)

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