



2013 MARKUS NIMMO LODI WHITE WINE

Whereas most of Borra Vineyards' wines are full-bodied, ripe-style expressions of the family's own properties in Lodi and Clements Hills, Borra winemaker Markus Niggli selects from other amazing vineyards for Markus Wine Co. Markus has free reign to craft small production bottlings in a very contemporary, fresh, early-harvest style that showcases the vineyards themselves. For what's on the bottles, Markus explains, "People, like wine, are shaped by unique places," which is why each label brings together a location from Markus's past with the current grape source. Creative expressions of the locations are realized through a long-term collaboration with label designer Michael Leonard.

"Borra now produces the most 'contemporary' style wines grown in Lodi today, period."

— Randy Caparoso

Tasting Notes

There's a living vibrancy here that results from pure, fresh fruit energized by dynamically-balanced acidity that will keep this youngster aging gracefully for years. You'll taste notes of honeysuckle, lime and Gewürz-supplied lychee, focusing-in on very persistent zesty oil of lemon peel. Underlying is an almost chalky texture that coats the mouth, probably from interplay of new oak and natural acidity, lending body. Just about any food will pair well, but we'd go for a decadent Bacon-Wrapped Chicken Cordon Bleu bathing in cream sauce or a cheese triple crème. (07/15/2014)

Statistics

Appellation:	Lodi (Mokelumne Glen Vineyards)		
Blend:	69% Kerner, 11% Gewürztraminer, 10% Riesling, 10% Bacchus		
Harvested:	August 21-September 2, 2013 by hand at dawn		
Fermentation:	55°F 10 days/steel then 7 days/barrel, native yeasts, no ML		
Cellar:	9 months, 60% new French & American oak		
Cases:	200 bottled June 20, 2014		
Alcohol:	13.6%	RS:	2.12 g/L, dry
pH:	2.70	TA:	7.63 g/L
Retail Price:	\$22.00/750 mL		

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A subventure of Borra Vineyards