



2014 MARKUS JOEY INSIEME 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, winemaker Markus Niggli selects from other amazing vineyards for Markus Wine Co. Markus has free reign to craft small vineyard-focused bottlings in a very contemporary, fresh, early-harvest style. Insieme – Italian for “together” – represents a blending of wines and the friendship of two winemakers from America's east and west coasts: Joey Medaloni of Lewisville, North Carolina with his Riesling, and Markus's Lodi Torrontes. The label, designed by Michael E. Leonard, captures Markus's philosophy: “Friendships, like wine, are shaped by unique places.”

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

– Randy Caparoso

Tasting Notes

The wine is more like a dinner course bottled, or a worthy substitute for that morning Bloody Mary. We get surprisingly delectable sauerkraut flavors with limes and cloves and probably a bunch more fruits and veggies to be discovered over the course of an evening. A mouth-watering Lychee with a dash of white pepper and other seasonings leaves your mouth very reluctantly after a long taste. A totally intriguing and amazing experience, which not even your wine geek friends would be able to pin down. Pair with anything from the simple to the sophisticated. (03/14/2015)

Statistics

Appellation:	Lodi		
Blend:	95% Torrontes – Silvaspoons Vineyards, California 5% Riesling – Cain Vineyards, North Carolina		
Harvested:	September 5, 2014 by hand at dawn		
Fermentation:	55°F 10 days steel, native yeasts, no ML		
Cellar:	5 months, 100% stainless steel		
Cases:	65 bottled January 31, 2015		
Alcohol:	12.8%	RS:	0.89 g/L, dry
pH:	3.09	TA:	6.94 g/L
Retail Price:	\$18.99/750 mL		

markus
wine co.

A subventure of Borra Vineyards