

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

- Randy Caparoso

2014 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, 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. 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.

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. It's sort of a new animal that resists being pinpointed, but you may think tart - not gripping - lemon and orange peel wrapped in something like tea leaves. Then there's an exotic twist, like Gewürz-supplied lychee or maybe mango, and ending with overall intriguing wet stones or granite. 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 what sounds refreshing is a simple shrimp ceviche with tomatoes, avocado and cilantro cured in lemon juice. (07/25/2015)

Statistics

Appellation: Lodi (Mokelumne Glen Vineyards)

Blend: 71% Kerner, 13% Gewürztraminer, 11% Riesling, 5% Bacchus

Harvested: August 29, 2014 by hand at dawn

Fermentation: 55°F 10 days/steel then 7 days/barrel, native yeasts, no ML Cellar: 9 months 60% new French oak, lees stirred every 10 days

Cases: 180 bottled May 29, 2015

Alcohol: 13.8% RS: 0.20 g/L *dry* pH: 3.03 TA: 6.50 g/L

Retail Price: \$22.00/750 mL

