

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

– Randy Caparoso

2014 MARKUS NUVOLA 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. Nuvola surprises with 100% pure Gewürztraminer from the cool Mokelumne Glen Vineyards within Lodi's relatively warmer climate. In accordance with Markus's mantra, "People, like wine, are shaped by unique places," Anneka Weinert designed the label to capture impressions from a huge steel cloud ("nuvola" in Italian) found within a building in Rome. Each Markus Wine Co. label brings together a location from Markus's past with the current grape source.

Tasting Notes

Taking you right to the cutting edge of what's being poured in the hottest restaurants, Nuvola serves up signature flavors of lychee, but with a healthy lime twist bringing an excitingly fresh liveliness, accompanied by the skin of green apple and a smidgeon of dill on top of refreshing salty minerality. For an incredible pairing, we'd ask for a big bowl of creamy Butternut Squash soup topped with whisps of toasted onions and a dollop of *crème fraiche*. (03/15/2015)

Statistics

Appellation: Lodi (Mokelumne Glen Vineyards)

Blend: 100% Gewürztraminer

Harvested: August 29, 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: 13.2% RS: 0.82 g/L, *dry*

pH: 3.04 TA: 6.94 g/L

Retail Price: \$18.99/750 mL

