

markus  
wine co.

blue

2015

Lodi  
Zinfandel

Borra Vineyards Gill Creek Ranch  
Planted in 1936:  
80% Zinfandel  
Spencer Ranch  
Planted in 1955 & 2005:  
10% Zinfandel, 5% Petit Verdot  
Borra Vineyards Church Block  
Planted in 1900:  
5% Petite Sirah

After service in the Swiss Army, Markus spent 1994 on the north island of New Zealand picking blueberries on a farm in Pohangina Valley. It was his first trip outside of Switzerland. And though it was hard work, he learned how "different and cool the world is." It was also when seeds were planted for him to eventually leave his home country and move to California.

This is spicy classic old vine Lodi Zinfandel, from Borra Vineyards' Gill Creek Ranch, planted in 1968, and Spencer Ranch, located near Jessie's Grove Winery. Brawny, velvety smooth tannins surround black current with dried plum, cedar and an earthiness, finishing dry with spicy pepper and anise. For a pairing, red lentils with sautéed mushrooms come to mind, as well as comforting chestnuts roasted on an open fire.

A New Zealand vibe was nicely captured in this label by student artist Joanna Duong. (10/17/2017)



## Our Story

Founded in 2014, Markus Wine Co. began as a subventure of Lodi's first boutique winery, Borra Vineyards. Swiss-born winemaker Markus Niggli selects from wisely-planted ancient vines and newly-planted unusual offerings throughout the Lodi region to craft small-production bottlings.

You can sum up our winemaking in two words: fruit and age. We want wines to be "zeitlos" – ageless and memorable – to drink young or with a decade or more of age, and still be absolutely elegant. Our wines are fruit-driven, but balanced with above-average acidity, and soft, integrated tannins, to be enjoyed with meals. We believe real winemaking happens out in the vineyard, so that in the winery we do as little as possible, using natural yeast and natural ML.

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 and his students at the University of the Pacific in Stockton.



## SPECIFICATIONS

HARVEST	YEAST	MALO-LACTIC	pH	TA g/L
AUGUST 31 - SEPT 15	NATIVE	NATIVE	3.66	5.91
CELLAR	AGING			
COLD SOAK / EXT MACER	17 MO 25% OAK-FIRED FR OAK			
ALC./VOL.	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
16.5%	1.07 / DRY	MARCH 10, 2017	60	\$39 / 750mL

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