

markus
wine co.

domo

2015

Lodi
Carignane

Borra Vineyards Church Block:
75% Carignane

Borra Vineyards Gill Creek Ranch:
15% Petite Sirah,
10% Syrah Clone 470



It is said within the industry that Carignane is the wine that winemakers reach for when they just want something to drink, partly because the grape naturally retains a good deal of acid even when fully ripe. Our bottling from ancient Borra Vineyards vines, planted in their 1920 "Church Block," is red-fruit-focused, especially on tart plums and sour cherries that morph into meat seasoned with white pepper and a touch of leather. Though you can see your fingers through a full glass, the wine is weighty and dry, and clean on the palate. A simple roast beef French dip au jus sandwich or a hearty beef and barely stew would provide a satisfying accompaniment.

Lodi is home ("domo") to Markus's family – "a great place to grow kids and wines." Not locked into one variety, we are actively exploring Lodi's potential for new quality. Artist Annerose Ross aptly captures our treasure hunt. (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 <i>AUGUST 24 - SEPT 15</i>	YEAST <i>NATIVE</i>	MALO-LACTIC <i>NATIVE</i>	pH <i>3.41</i>	TA g/L <i>6.40</i>
CELLAR <i>COLD SOAK / EXT MACER</i>	AGING <i>17 MO 25% ONCE-FILLED FR OAK</i>			
ALC./VOL. <i>13.8%</i>	RESIDUAL SUGAR g/L <i>0.29 / DRY</i>	BOTTLED <i>MARCH 10, 2017</i>	CASES <i>71</i>	PRICE <i>\$39 / 750mL</i>

Markus Wine Co. at Borra Vineyards
1301 E. Armstrong Road, Lodi, CA 95242
MarkusWine.com – 209-368-2446
Info@MarkusWine.com
[f/MarkusWineCo](https://www.facebook.com/MarkusWineCo) [@MarkusWine](https://www.instagram.com/MarkusWine)