

markus
wine co.

sol

2015

Lodi
Red Wine

Borra Vineyards Church Block:
42% Petite Sirah

Borra Vineyards Gill Creek Ranch:
37% Syrah Clone 877

Silvaspoons Vineyards:
21% Mourvèdre

In 2002, after years of driving the 2+ hours from his home in Switzerland, down to the town of Riquewihr in Alsace, France, Markus had an “aha” moment: “My eyes were opened and I was able to look closer at wines that are powerful, concentrated and elegant, but very unique in their own ways, completely depending on the many unique soils and microclimates and terroir.” Ages of clashing of faults, and the Rhine River eroding mountain rocks, formed in that place an incredible diversity of mother earth soil (“sol” in French), depicted on this label by artist Alicia Muiños.

Made from the best three barrels of the vintage's Petite Sirah, Syrah and Mourvèdre, our biggest savory mixed-blacks blend puts black fruits completely in focus. This is a succulent sauce of blackberries and blueberries in dense tannins, leading to a long dry finish shifting to forest floor tobacco and cocoa. Rub some coffee and pepper on a ribeye and get the grill going. (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 24- SEPT 22	NATIVE	NATIVE	3.66	5.50
CELLAR	AGING			
COLD SOAK / FREE RUN	23 MO 75% UNCE-FIRED FR OAK			
ALC./VOL.	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
14.9%	0.58 / DRY	AUGUST 11, 2017	75	\$39/750mL

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