

markus  
wine co.

zeitlos

2015

Lodi  
Syrah

Borra Vineyards Gill Creek Ranch:  
76% Syrah Clone 877,  
4% Viognier

Borra Vineyards Church Block:  
12% Carignane,  
8% Petite Sirah



Markus took day-trips from his Swiss home to Erden, Germany, best known for Riesling growing on a ridiculously steep hill across the Mosel River. Workers have to climb up ladders to work the vines, making this a “gold spot” for “zeitlos” (ageless and memorable) wines. With her label art, Karina Michaels portrays this sacrifice for quality.

Inspired by the Northern Rhône, Syrah and a little Viognier were picked the same day and co-fermented, resulting in perhaps our most age-worthy wine. This elegantly-structured blend with Carignane and Petite Sirah is big but deftly balanced by a shifting complexity of savory sour cherry and spiced plum, violets, fruitcake, dirt and a menagerie of others wrapped in gripping tannins. If you’ve got time, grill lamb with rosemary olive oil and sea salt. No time? A nice home-ground, grilled burger or spaghetti *Bolognese* would work equally well. (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 24-31, 2015	NATIVE	NATIVE	3.50	6.30
CELLAR	AGING			
COLD SOAK / FREE RUN	23 MO 75% OAK FILLED FR OAK			
ALC./VOL.	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
14.6%	0.42 / DRY	AUGUST 11, 2017	75	\$39 / 750mL

Markus Wine Co. at Borra Vineyards  
1301 E. Armstrong Road, Lodi, CA 95242  
MarkusWine.com – 209-368-2446  
Info@MarkusWine.com  
f/MarkusWineCo @MarkusWine