

markus
wine co.

blue

2016

Lodi
Red Wine

Spencer Ranch Block 8A
Planted in 2005:
70% Petit Verdot
Borra Vineyards Gill Creek Ranch
Planted in 2001:
20% Cabernet Sauvignon
10% Malbec

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.

Very different than the 2015, as Markus has shifted the focus from Zinfandel to Petit Verdot, rounding-out the blend with fellow Bordeaux varieties. The result is bright and fresh red fruits with flavors of raspberry sorbet and rose petals along with tart red plum and sour cherry. Age-able, gripping tannins lend a balancing medium body with a long-lasting finish. Cook up some spaghetti with huge, herb-spiced meatballs, or anything with a delicious marinara sauce!

A New Zealand vibe was nicely captured in this label by student artist Joanna Duong. (10/05/2018)



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 SEPTEMBER 21 + 30	YEAST NATIVE	MALO-LACTIC NATIVE	pH 3.56	TA g/L 6.50
CELLAR COLD SOAK / EXT MACER	AGING 12 MONTHS ONCE-FILLED FR OAK			
ALC./VOL. 14.5%	RESIDUAL SUGAR g/L 0.60 / DRY	BOTTLED APRIL 6, 2018	CASES 70	PRICE \$39 / 750mL

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