

markus
wine co.

domo

2016

Lodi
Carignane

Spenker Ranch Block 4
Planted 1900:
90% Carignane

Borra Vineyards Gill Creek Ranch
Planted 2001:
10% Petite Sirah



Our bottling from ancient vines at Spenker Ranch, planted way back in 1900, is red-fruit-focused: cranberries, plums, cherries and raspberries with potpourri and complexifying wet earth. Though you can see your fingers through a full glass, the wine is weighty and dry, and clean on the palate, with chalky smooth tannins.

It is said within the industry that Carignane is the wine that winemakers reach for when they want something to drink for pure enjoyment, because the grape naturally retains a good deal of acidity even when fully ripe, working well with a wide range of uncomplicated foods from grilled salmon to a roast beef au jus sandwich. Get in your mind structured Pinot Noir or Cru Beaujolais, and this wine will grow on you.

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. (10/15/2018)

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 7 + 22	YEAST NATIVE	MALO-LACTIC NATIVE	pH 3.44	TA g/L 6.06
CELLAR COLD SOAK / EXT MACER	AGING 14 MONTHS ONCE-FILLED FR OAK			
ALC./VOL. 13.9%	RESIDUAL SUGAR g/L 1.56 / DRY	BOTTLED APRIL 6, 2018	CASES 60	PRICE \$39 / 750mL

Markus Wine Co.

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