

markus wine co. insieme

2016

Lodi

White Wine

Silvaspoons Vineyards:

95% Torrontes

Cain Vineyards, North Carolina:

5% Traminette

Insieme is Italian for “together” and represents a blending of wines by two winemakers from America’s west and east coasts: Markus Niggli and Joey Medaloni, hence the label’s “Markus Joey” brand name.

This wine is more like a savory dinner course bottled, or a worthy substitute for that morning Bloody Mary. First of all, there’s no oak. You’re tasting pure vineyard. The Torrontes grape has a telltale signature of white pepper, which you’ll definitely discover in your glass. There are indescribable tree fruits and a nice chalky texture, dry, not sweet, with a sort of salty minerality on the finish, and a freshness, like biting into a celery stick. Flavors shift around over the course of an evening and make for a totally intriguing and amazing experience that not even your wine geek friends will be able to nail down. Pour it with raw oysters instead of tabasco, or grilled oysters, or fried calamari... you get the picture. (04/04/2017)

Label design by Michael E. Leonard.



Our Story

Markus Wine Co. is a subventure of Borra Vineyards started in 2014. Whereas Borra’s wines are full-bodied, ripe-style expressions of the family’s own vineyards in Lodi, **Swiss-born Borra winemaker Markus Niggli** also selects from other amazing vineyards throughout the region for Markus Wine Co.

Markus has free reign to craft small production bottlings in a very contemporary, **fresh, early-harvest style using natural yeast** and natural ML that showcases the vineyards, and is especially suited to a broad range of foods. This lower-alcohol, leaner, avant-garde style relies on optimal all-season, hands-on winegrowing to yield an ideal fruit/acid balance appealing to those yearning for energy and excitement in their wines.

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
SEPTEMBER 13, 2016	NATIVE	NONE	3.47	6.81
CELLAR	AGING			
55°F 32 DAYS	3 MONTHS	STAINLESS STEEL		
ALC./VOL.	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
12.5%	0.55 / DRY	JANUARY 13, 2017	80	\$22/750mL

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