

# markus nimmo

wine co.

2016

Lodi

White Wine

Mokelumne Glen Vineyards:

64% Kerner, 16% Riesling,  
5% Bacchus

Grand Island Vineyards,

Clarksburg:

15% Gewürztraminer

This refreshingly dry unusual white showcases the cooling influences of the Mokelumne River and Delta.

There's a living vibrancy here that results from vivid fresh fruit energized by dynamically-balanced acidity that will keep this youngster aging gracefully for years. Flavor wise, you could proclaim citrus, maybe lemon zest, but there is much more to it, such as an exotic twist that might be described as "mix of melons" – like honeydew – with orange blossom or some other flower, and ending with spicy wet stones, then even more fruit.

Underlying is minerality and a decent body that nevertheless fills the mouth refreshingly. The interplay of new oak and lees stirring contributes to that body, bringing vanilla and spice. Just about any food that would pair with a Sauvignon Blanc would work well, but what sounds particularly good is chicken piccata with that traditional lemon butter sauce with capers and a side of pasta primavera. (05/09/2017)



## 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
AUGUST 12-27, 2016	NATIVE	NONE	3.07	6.75
CELLAR	AGING			
55°F, 35 DAYS STEEL	5 Mo. 60% NEW FR OAK - ON LEES			
ALC./VOL.	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
13.5%	2.57 DRY	MAR 10, 2017	105	\$24/750mL

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