

markus
wine co.

nuvola

2016

Clarksburg
White Wine

Grand Island Vineyards:
100% Gewürztraminer



Gewürztraminer in the U.S. has had a reputation for being cloyingly sweet. So you'll be pleasantly surprised by Markus's dry take on this German classic. Continuing the search for cool local locations, he turned to Clarksburg and Grand Island Vineyards, which is located right along the Sacramento River.

First off, you'll notice a weighty, concentrated, mouth-filling smoothness. You can detect the signature lychee of the grape, but a better interpretation might be Meyer lemons and the skin of green apples.

There's also an herbal quality we couldn't quite identify, on top of refreshing tart minerality. If you're into salads, toss together quinoa, feta, cranberries and grilled strips of chicken breast with a couple handfuls of spinach, and top with a blend of lemon and orange dressing.

We've savored the pairing and it is truly most wonderful. (04/04/2017)

Anneka Weinert designed the label to capture impressions from a huge steel cloud ("nuvola" in Italian) found within a building in Rome.

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, 2016	NATIVE	NONE	3.17	6.90
CELLAR	AGING			
55°F, 22 DAYS	100% STAINLESS STEEL TANK			
ALC./VOL.	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
13.2%	2.20 / DRY	JANUARY 13, 2017	55	\$22 / 750mL

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