

markus
wine co.

nuvola
2017

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.

You can detect the signature lychee of the grape, but a better interpretation might be Meyer lemons and the skin of tart green apples in very vivid, almost spicy, concentration. Along with a finish of refreshing minerality, our Nuvola – Italian for “cloud” – virtually defines excellent food-friendliness. 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. (09/23/2018)

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

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	YEAST	MALO-LACTIC	pH	TA g/L
AUGUST 15, 2017	NATIVE	NATIVE	3.03	6.60
CELLAR	AGING			
55°F 23 DAYS	4 MONTHS	STAINLESS STEEL		
ALC./VOL	RESIDUAL SUGAR g/L	BOTTLED	CASES	PRICE
13.4%	1.21/DRY	JANUARY 11, 2018	65	\$22/750mL

Markus Wine Co.

PO Box 236, Victor, CA 95253

MarkusWine.com – 209-437-3859

Info@MarkusWine.com

[f/MarkusWineCo](#)

[@MarkusWineCo](#)

[@MarkusWine](#)