



*"Borra now produces the most
'contemporary' style wines grown
in Lodi today, period."
— Randy Caparoso*

2013 ARTIST SERIES NUVOLA A CONTEMPORARY COLLABORATION OF ARTISTS

Borra's Artist Series is a local long-term collaboration between four disciplines of art. Graphic design students at the University of the Pacific in Stockton submit label designs annually in a competition of sorts. A pre-press artist at MPI Label Systems of Stockton then skillfully creates dies and plates to print the labels to realize the design. The Koth family of Mokelumne Glen Vineyards practices the refined art of winegrowing to yield the grapes which winemaker Markus Niggli harvests on the earlier side to craft into the final blend completely naturally with native yeasts and no oak. The result is a small-production, completely contemporary-style wine that plays well with a range of foods.

Tasting Notes

Gewürztraminer in the U.S. has had a reputation for being cloyingly sweet. So you'll be pleasantly surprised by our winemaker's dry take on this German classic, and even more surprised to learn that this is 100% pure warm-climate Lodi fruit. Taking you right to the cutting edge of what's being poured in the hottest restaurants, *Nuvola* – Italian for "cloud" – serves up signature flavors of lychee, but with a healthy lemon twist bringing an exciting liveliness, accompanied by delicate honeysuckle and the skin of green apple on top of refreshing salty minerality. Pair with a big bowl of creamy Butternut Squash soup topped with whisps of toasted onions and a dollop of *crème fraîche*. (03/09/2014)

Statistics

Appellation:	Lodi (Mokelumne Glen Vineyards)		
Blend:	100% Gewürztraminer		
Harvested:	August 21, 2013 at dawn		
Winemaking:	10 days stainless steel cold-fermented		
Cellar:	5 months, 100% stainless steel		
Cases:	71 bottled January 23, 2014		
Alcohol:	13.6%	RS:	0.49 g/L, dry
pH:	2.88	TA:	7.62 g/L
Retail Price:	\$18.99/750 mL		

Borra. Drink different.