

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

-Randy Caparoso

## 2014 MARKUS NATIVO LODI WHITE WINE

Whereas most of Borra Vineyards' wines are full-bodied, ripe-style expressions of the family's own properties in Lodi and Clements Hills, winemaker Markus Niggli selects from other amazing vineyards for Markus Wine Co. Markus has free reign to craft small vineyard-focused bottlings in a very contemporary, fresh, early-harvest style. Nativo features the relatively cool Mokelumne Glen Vineyards in Lodi – the only source of the rare Kerner grape in California. The label, designed by Sheng Moua, ingeniously contains the postal code for Markus's hometown in Switzerland, because, Markus explains, "People, like wine, are shaped by unique places." Each Markus Wine Co. label brings together a location from Markus's past with the current grape source.

## Tasting Notes

If we had to pick one word to describe the flavor of this very slightly off-dry white, we'd pick honeysuckle. That fine floral quality is complexified by aspects of golden apples, corn on the cobb and steely minerality topped off by a twist of lemon, all very smooth and comfortingly delicious. This unique and approachable wine would be a hit at any dinner party, especially one where you or someone else thought to bring along a homemade mouth-watering tart apple pie. (03/15/2015)

## **Statistics**

Appellation: Lodi (Mokelumne Glen Vineyards)

Blend: 75% Kerner, 19% Riesling, 6% Bacchus

Harvested: August 29, 2014 by hand at dawn

Fermentation: 55°F 10 days steel, native yeasts, no ML

Cellar: 5 months, 100% stainless steel
Cases: 120 bottled January 31, 2015

Alcohol: 13.1% RS: 9.75 g/L, slightly off-dry

pH: 3.23 TA: 5.97 g/L

Retail Price: \$18.99/750 mL

