



2015 MARKUS JOEY INSIEME 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. Insieme – Italian for “together” – represents a blending of wines and the friendship of two winemakers from America's east and west coasts: Joey Medaloni of Lewisville, North Carolina with his Traminette, and Markus's Lodi Torrontes. The label, designed by Michael E. Leonard, captures Markus's philosophy: “Friendships, like wine, are shaped by unique places.”

“Borra now produces the most ‘contemporary’ style wines grown in Lodi today, period.”

– Randy Caparoso

Tasting Notes

The wine is more like a dinner course bottled, or a worthy substitute for that morning Bloody Mary. First of all, there's no oak. You're tasting pure vineyard. We get surprisingly delectable sauerkraut flavors and savory musk, nutmeg, anise and white pepper spices - that aren't biting - along with beautiful blossoms and honeydew melon, lingering and lingering. These flavors shift around and make for a totally intriguing and amazing experience that needs to be discovered over the course of an evening. This is the bottle to buy to stump your wine geek friends. Pair with anything from the simple to the sophisticated. (03/10/2016)

Statistics

Appellation:	Lodi	
Blend:	95% Torrontes – Silvaspoons Vineyards, California 5% Traminette – Cain Vineyards, North Carolina	
Harvested:	August 23, 2015 by hand at dawn	
Fermentation:	55°F 10 days steel, native yeasts, no ML	
Cellar:	4 months, 100% stainless steel	
Cases:	125 bottled January 14, 2016, sterile filtered	
Alcohol:	13.0%	RS: 0.85 g/L, dry
pH:	3.10	TA: 6.37 g/L
Retail Price:	\$22/750 mL	

markus
wine co.
A subventure of Borra Vineyards