

markus  
wine co.

nativo

2016

Lodi

White Wine

Mokelumne Glen Vineyards:

69% Kerner

21% Riesling

10% Bacchus



This dry, but fruit-filled blend of whites is grown along the left bank of Lodi's cooling Mokelumne River in the highly-regarded Mokelumne Glen Vineyards, the only source of the rare Kerner grape in all of California. All three lots of grapes are picked on the same morning and pressed to tank together to coferment as a traditional field blend.

Compared to last year's vintage, this 2016 is more zippy and richer, but a bit drier, with a pleasing chalkiness on the persistent finish. It's an intense bushel of lemons, layered with flinty stones and fresh stone fruits. Thinking of food, whatever you eat that benefits from a squeeze of lemon would work very well with Nativo. A sunset dinner on the beach with flame-grilled newly-landed fish would be perfect.

(04/04/2017)

The label, designed by Sheng Moua, ingeniously contains the postal code for Markus's hometown of Weesen, Switzerland, along with the initials of Markus and his brothers Konrad and Bernhard.

## 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 <i>AUGUST 27, 2016</i>	YEAST <i>NATIVE</i>	MALO-LACTIC <i>NONE</i>	pH <i>3.47</i>	TA g/L <i>6.19</i>
CELLAR <i>56°F, 24 DAYS</i>	AGING <i>ON LEES IN STAINLESS STEEL TANK</i>			
ALC./VOL. <i>13.6%</i>	RESIDUAL SUGAR g/L <i>2.19 / DRY</i>	BOTTLED <i>JANUARY 13, 2017</i>	CASES <i>0</i>	PRICE <i>\$22/750mL</i>

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