

markus
wine co.

sol

2016

Lodi
Red Wine

Borra Vineyards Gill Creek Ranch
Planted 2001:
70% Petite Sirah, 10% Syrah Clone 877
Spencer Ranch Block 8A
Planted 2005:
10% Petit Verdot
Spencer Ranch Block 4
Planted 1900:
10% Carignane

In 2002, after years of driving the 2+ hours from his home in Switzerland, down to the town of Riquewihr in Alsace, France, Markus had an “aha” moment: “My eyes were opened and I was able to look closer at wines that are powerful, concentrated and elegant, but very unique in their own ways, completely depending on the many unique soils and microclimates and terroir.” Ages of clashing of faults, and the Rhine River eroding mountain rocks, formed in that place an incredible diversity of mother earth soil (“sol” in French), depicted on this label by artist Alicia Muiños.

Made from the best two barrels of the vintage's reds, our dry, but exquisitely-rich blend of mostly mixed blacks naturally puts those black fruits in focus. This is a succulent sauce of blackberries and black cherries with well-integrated, chalky tannins, leading long into bonus layers of black licorice and roasted coffee. Rub some coffee and pepper on a ribeye and get the grill going. (10/15/2018)



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 SEPTEMBER 1-30	YEAST NATIVE	MALO-LACTIC NATIVE	pH 3.50	TA g/L 6.06
CELLAR CCLD SOAK / FREE RUN	AGING 23 MONTH (ONE-FILLED) FR OAK			
ALC./VOL. 14.6%	RESIDUAL SUGAR g/L 1.30 / DRY	BOTTLED AUGUST 10, 2018	CASES 55	PRICE \$39 / 750mL

Markus Wine Co.

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