



2016 MARKUS ZEAL LODI ROSÉ WINE

Whereas most of Borra Vineyards' wines are full-bodied, ripe-style expressions of the family's properties, winemaker Markus Niggli crafts wines for Markus Wine Co. in a more contemporary, fresh, early-harvest style. Zeal features Syrah and old vine Carignane juice bled off the newly-crushed grapes in a dry, traditional saignée method. Each Markus Wine Co. label brings together a location from Markus's past with the current grape source, because, as Markus explains, "People, like wine, are shaped by unique places." Designed by Alicia Muiños, this label is a tribute to the hard-working vineyard crews of South Africa and their zealous dedication to succeed in the face of many challenges.

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

— Randy Caparoso

Tasting Notes

A beautiful salmon-pink, this rosé squeezes loads of fruit into a perfectly-dry, mouthwatering refreshment. Watermelon, tangy grapefruit and strawberries come first to mind, before a long, creamy, minerality-driven finish with floral notes of rose petals. Saignée of Syrah lends lurking tannins and a bit of weightiness, while the bleed-off of Carignane brings that tangy fresh balance. Toss some grilled chicken with grapefruit and pomegranate into a mixed-green salad, and pour Zeal in your glass. You won't be disappointed. (03/13/2017)

Statistics

Appellation:	Lodi		
Blend:	64% Syrah – Borra Vineyards Gill Creek Ranch 36% Carignane – Borra Vineyards Church Block		
Harvested:	September 2 & 6, 2016 by hand at dawn		
Winemaking:	Saignée		
Fermentation:	55°F 10 days steel, native yeasts, no ML		
Cellar:	4 months, 100% stainless steel		
Cases:	55 bottled January 13, 2017, sterile filtered		
Alcohol:	13.8%	RS:	0.33 g/L dry
pH:	3.30	TA:	6.05 g/L
Retail Price:	\$22.00/750 mL		

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A subventure of Borra Vineyards