markus

zeitlos 2016

Lodi Syrah

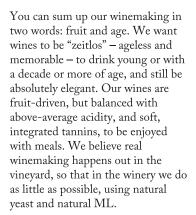
Borra Vineyards Gill Creek Ranch Planted 2001: 90% Syrah Clone 877, 10% Petite Sirah

Markus took day-trips from his Swiss home to Erden, Germany, best known for Riesling growing on a ridiculously steep hill across the Mosel River. Workers have to climb up ladders to work the vines, making this a "gold spot" for "zeitlos" (ageless and memorable) wines. With her label art, Karina Michaels portrays this sacrifice for quality.

Perhaps our most age-worthy wine, this elegantly-structured blend of Syrah with Petite Sirah is big and full-bodied, with vibrant, savory cherry and plum, violets, coffee, and a seared-steak meatiness, deftly balanced by gripping tannins and acidity. You can taste the vineyard. Leave it corked on the counter for a few days, and you'll find emerging additional notes of Asian 5-spice, black olive and more, indicating this baby will age very well. If you've got time, grill lamb with rosemary olive oil and sea salt. No time? Hot medium-rare pastrami, sandwiched between two slices of just-baked sourdough, or lentils with roasted tomatoes, ground beef and mushrooms would work equally well. (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.



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 | |
|--|---|
| SEPTEMBER 1122 | VEAST MALO-LACTIC PH TA g/L NATIVE NATIVE 3.5¢ 5.90 |
| CCL) JOAK / FREE RUN | AGING 23 HONTHS CNCE-FILLED FR CAK |
| ALC./VOL. RESIDUAL SUGAR g/L /4.6% /. CC / DRY | BOTTLED CASES PRICE \$39/750mL |

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