

markus
wine co.

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.

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+22	YEAST NATIVE	MALO-LACTIC NATIVE	pH 3.54	TA g/L 5.90
CELLAR CCLD / SOAK / FREE RUN	AGING 23 MONTHS CAGE-FILLED FR CASK			
ALC./VOL. 14.6%	RESIDUAL SUGAR g/L 1.06 / DRY	BOTTLED AUGUST 10, 2018	CASES 65	PRICE \$39/750mL

Markus Wine Co.

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