

markus | insieme

wine co.

2017

Lodi
White Wine

Silvaspoons Vineyards:
95% Torrontes

Cain Vineyards, North Carolina:
5% Traminette



Insieme is Italian for “together” and represents a blending of wines by two winemakers from America’s west and east coasts: Markus Niggli and Joey Medaloni, hence the label’s “Markus Joey” brand name.

This wine is more like a savory dinner course bottled, or a worthy substitute for that morning Bloody Mary. First of all, there’s no oak.

You’re tasting pure vineyard. The Torrontes grape has a telltale signature of white pepper, which you’ll definitely discover in your glass.

There are indescribable tree fruits and a nice chalky texture, dry, not sweet, with a sort of salty minerality on the finish, and a freshness, like biting into a celery stick. Flavors shift around over the course of an evening and make for a totally intriguing and amazing experience that not even your wine geek friends will be able to nail down. Pour it with raw oysters instead of tabasco, or grilled oysters, or fried calamari... you get the picture. (09/21/2018)

Label design by Michael E. Leonard.

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 9, 2017	YEAST NATIVE	MALO-LACTIC NATIVE	pH 3.38	TA g/L 5.90
CELLAR 55°F 19 DAYS	AGING 3 MONTHS STAINLESS STEEL			
ALC./VOL. 12.1%	RESIDUAL SUGAR g/L 0.62 / DRY	BOTTLED JANUARY 11, 2018	CASES 80	PRICE \$22 / 750mL

Markus Wine Co.

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