

markus
wine co.

zeal

2017

Lodi
Rosé Wine

Borra Vineyards Gill Creek Ranch
Planted in 2001:
75% Syrah
Spencer Ranch
Planted in 1900:
25% Carignane

Sourced from the Borra family's best "47.5" Syrah grown near the cool Mokelumne River, and Carignane grown in one of Lodi's oldest vineyards around Jessie's Grove, Zeal is made in a dry, traditional saignée method, using juice bled off newly-crushed grapes.

A beautiful salmon-pink, this rosé squeezes loads of fruit into a perfectly-dry, mouthwatering refreshment. Strawberries, tangy grapefruit and watermelon 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 early-picked 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. (03/24/2018)

Designed by Alicia Muiños, this label is a tribute to the hard-working vineyard crews of Paarl, South Africa and their zealous dedication to succeed in the face of many challenges.



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 <i>SEPTEMBER 2</i>	YEAST <i>NATIVE</i>	MALO-LACTIC <i>NONE</i>	pH <i>3.08</i>	TA g/L <i>6.90</i>
CELLAR <i>55°F FOR 21 DAYS</i>	AGING <i>3 MONTH 100% STAINLESS STEEL</i>			
ALC./VOL. <i>14.1%</i>	RESIDUAL SUGAR g/L <i>0.32 / DRY</i>	BOTTLED <i>JAN. 11, 2018</i>	CASES <i>70</i>	PRICE <i>\$22/750mL</i>

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