Spring 2001

No. 49, The Gadding Vine and Wine List, Spring 2001

Markko Vineyard

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Markko Wines

Discounts . . . Case price is the bottle price discounted 10%. (Cases of assorted wines may be purchased at the case price.)

Order . . . on your next visit, or by mail or telephone. Cash, Checks, Visa & Master Card accepted.

Pickups . . . at the Vineyard are encouraged. We can hold your order up to 6 months.

Shipping . . . daily by UPS.
per case . . . $10.50
per gift pack . . . $6.00 / 2 bottles
$7.00 / 4 bottles
$7.50 / 6 bottles
For out-of-state deliveries, please inquire.

Deliveries . . . For the fastest service, we suggest UPS. (See Shipping above.) Please check with the Vineyard for our travel schedule. At times, free delivery is possible.

Gift Packs . . . an ideal gift for friends and business associates. Any two wines of your choice may be included. Six packs or more - 10% discount.

HOURS: 11 a.m. - 6 p.m.
Monday - Saturday
Closed Sunday
- Tastings by appointment -

440-593-3197 • Fax 440-599-7022
800-252-3197
www.markko.com
markko@suite224.net

Markko Vineyard
R. D. 2, South Ridge Rd.
Conneaut, Ohio 44030
When Grapes Turn to Wine

When grapes turn to wine, they long for our ability to change.

When stars wheel around the North Pole they are longing for our growing consciousness.

Wine got drunk with us, not the other way. The body developed out of us, not we from it.

We are bees, and our body is a honeycomb. We made the body, cell by cell we made it.

- Rumi by Bly

VINEYARD REPORT

Cold and long describe the winter briefly. The temperature never dropped below 0°F so no significant vine or bud damage shows.

Winegrowing really stresses the importance of growing sweet and tasty grapes for winemaking. And Pruning should control the crop to what each vine can ripen with relative ease. That means that yields need to come in below 3 tons per acre for the highest quality. Last year and the ’99 crop picked out on the high side because buds were more fruitful. So far the vines look ready.

BLESSING OF THE VINES

May 19 - Noon • Blessing of the vines at the Vineyard

May 19 moves the Blessing ahead about two weeks. Hope this schedule works for you. Hil-Mak will fry fresh Lake fish from 1 to 3 p.m., serving lunch for those who stay after the Blessing. Lunch Reservations are needed by May 16. Cost of $21 per person includes a bottle of ’95 Homage Chardonnay per couple.

WQLN - Auction April 27 8 to 9 p.m.

Make this your favorite wine auction. Watch Ken Beament lead the auction team as he highlights important features about each wine and vintage. Wine friends of WQLN will find specialties, lay-aways, and bargains. The Lake Erie wineries coordinated a special wine hour to support this local PBS TV station, Channel 54. Your help can make it happen by watching and bidding.

If you win the bidding, you will pay WQLN and receive a certificate to claim your wine at the winery. Very easy and lots of fun. Catch this hour if you can! A worthwhile cause.

LAKE ERIE ENOLOGY RESEARCH CENTER

This new Center formally started this year, but actually grew out of wine studies over the last two years by a number of faculty members from Youngstown State and Cleveland State Universities.

Sparked by Professors John Usis at YSU and Don Lindmark at CSU with PACE grants, projects were started at Harpersfield and Markko Vineyard with native yeast populations and their DNA.

Professors Harry Van Kuelen from CSU and Carl Johnston from YSU and their students sampled musts extensively during harvest. Dr. Roland Riesen, Enologist formerly with OSU guides the Center’s work with the Departments of Biology and Chemistry.

Their collaboration will help define the unique characteristics of the Lake Erie Appellation and its wines.
## ESTATE BOTTLED

### Excelsior

1992 **Brut Methode Champenoise**, 50% Pinot Noir/Chardonnay

<table>
<thead>
<tr>
<th>Year</th>
<th>Variety</th>
<th>Description</th>
<th>Bottle Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1992</td>
<td><strong>Brut Methode Champenoise</strong>, 50% Pinot Noir/Chardonnay</td>
<td>30.00</td>
<td>300.00</td>
<td></td>
</tr>
</tbody>
</table>

### Chardonnay

<table>
<thead>
<tr>
<th>NV</th>
<th>Variety</th>
<th>Description</th>
<th>Bottle Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Reflections of Lake Erie</strong></td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td></td>
<td><strong>Homage</strong> - Firm round toasty</td>
<td></td>
<td>18.00</td>
<td>194.40</td>
</tr>
<tr>
<td>1996</td>
<td>Delicate, medium body, flinty</td>
<td></td>
<td>16.00</td>
<td>172.80</td>
</tr>
<tr>
<td></td>
<td><strong>Reserve</strong> - Firm, round, ageable</td>
<td></td>
<td>21.00</td>
<td>226.80</td>
</tr>
<tr>
<td>1998</td>
<td><strong>Reserve</strong> - Traditional fullness</td>
<td></td>
<td>24.00</td>
<td>259.20</td>
</tr>
<tr>
<td></td>
<td><strong>Reflections of Lake Erie</strong></td>
<td>Reserve Full elegance</td>
<td>18.00</td>
<td>194.40</td>
</tr>
<tr>
<td></td>
<td><strong>Reflections of Lake Erie</strong></td>
<td>'Auslese' sweet fruit</td>
<td>24.00</td>
<td>259.20</td>
</tr>
<tr>
<td></td>
<td><strong>Homage Select Reserve</strong></td>
<td>30% Pinot Gris</td>
<td>30.00</td>
<td>NA</td>
</tr>
<tr>
<td></td>
<td><strong>Muscat / Chardonnay</strong></td>
<td>Aromatic, warm</td>
<td>30.00</td>
<td>NA</td>
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### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Year</th>
<th>Variety</th>
<th>Description</th>
<th>Bottle Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1997</td>
<td>Full body, berries</td>
<td></td>
<td>18.00</td>
<td>194.40</td>
</tr>
<tr>
<td>1998</td>
<td>Reserve - full, long life elegance</td>
<td></td>
<td>24.00</td>
<td>259.20</td>
</tr>
<tr>
<td></td>
<td><strong>Select Reserve</strong> - Single barrel</td>
<td></td>
<td>36.00</td>
<td>388.80</td>
</tr>
<tr>
<td>1999</td>
<td>Harmonious early release</td>
<td></td>
<td>18.00</td>
<td>194.40</td>
</tr>
</tbody>
</table>

### Pinot Noir

<table>
<thead>
<tr>
<th>Year</th>
<th>Variety</th>
<th>Description</th>
<th>Bottle Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1995</td>
<td>'Kabinett' - fresh, fruity, dry</td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1996</td>
<td>Light, fresh, fruity, dry</td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1997</td>
<td>Crisp, fruit, dry</td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1999</td>
<td><strong>Select Reserve</strong> - 'Auslese' sweet fruit</td>
<td></td>
<td>24.00</td>
<td>259.20</td>
</tr>
<tr>
<td></td>
<td><strong>Canticle - Reserve</strong> - 'Auslese'</td>
<td>20% Chardonnay</td>
<td>20.00</td>
<td>216.00</td>
</tr>
</tbody>
</table>

### Riesling

<table>
<thead>
<tr>
<th>Year</th>
<th>Variety</th>
<th>Description</th>
<th>Bottle Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1995</td>
<td>'Kabinett' - fresh, fruity, dry</td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1996</td>
<td>Light, fresh, fruity, dry</td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1997</td>
<td>Crisp, fruit, dry</td>
<td></td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1999</td>
<td><strong>Select Reserve</strong> - 'Auslese' sweet fruit</td>
<td></td>
<td>24.00</td>
<td>259.20</td>
</tr>
<tr>
<td></td>
<td><strong>Canticle - Reserve</strong> - 'Auslese'</td>
<td>20% Chardonnay</td>
<td>20.00</td>
<td>216.00</td>
</tr>
</tbody>
</table>

### Covered Bridge

<table>
<thead>
<tr>
<th>Variety</th>
<th>Description</th>
<th>Bottle Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Riesling</strong></td>
<td></td>
<td>7.50</td>
<td>81.00</td>
</tr>
<tr>
<td><strong>Chardonnay</strong></td>
<td></td>
<td>9.00</td>
<td>97.20</td>
</tr>
<tr>
<td><strong>Red wine vinegar - Split</strong></td>
<td></td>
<td>5.00</td>
<td>NA</td>
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</tbody>
</table>

### Nice-to-Have

- Wine Glasses, with Markko logo, 8 or 12 oz., 24% leaded crystal: 5.00
- T-Shirts L or XL - white or blue: 14.00
- Sanbri two-pronged cork pullers: 4.60
- Poster - Free with case: 3.00

**Case discount 10%**

**Appointments recommended**

**Cash, Check, Visa & MasterCard accepted**

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**MARKKKO VINEYARD**

South Ridge Road
Conneaut OH 44030
440-593-3197 • Fax 440-599-7022
800-252-3197
e-mail markko@suite224.net

**WINE ORDER**

<table>
<thead>
<tr>
<th>QTY.</th>
<th>WINE</th>
<th>PRICE</th>
<th>TOTAL</th>
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<tbody>
<tr>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Ohio residents 6% tax)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$10.50 per case</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>$6.00 gift pack</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TOTAL**

**SHIP TO:**

NAME ___________________________________

STREET ___________________________________

CITY ______________ STATE ____  ZIP ________

TEL. ( ______ ) _____________________________

☐ Keep or add us to mailing list

☐ Check enclosed  ☐ Visa  ☐ MC

Cardholder's Number _______________________

Cardholder's Signature ____________________

Expiration date _________________________

Thank you for your order.
Summer Suggestions

Wines chosen from the wine list come with gift cards, and can be shipped same day if ordered by 3:00 pm. These suggestions may help you. Substitutions accepted.

I. **Duet** . . . The tune is light white jazz $23.00
   - '96 Riesling
   - NV Reflections

II. **Sonata** . . . Colorful combination $35.00
    - '95 Homage Chardonnay
    - '99 Cabernet

III. **Classic** . . . Reserved elegant lyrics $46.00
    - '98 Reflections Chard Reserve
    - '98 Cabernet Reserve

IV. **Quartet** . . . Four grape harmonies $69.00
    - '96 Chardonnay
    - '95 Riesling
    - '97 Pinot Noir
    - '99 Cabernet

V. **Concerto** . . . Gourmet invention $78.00
    - '95 Chardonnay Reserve
    - '97 Chardonnay Reserve
    - '99 Canticle Riesling
    - '99 Cabernet

VI. **Sextet** . . . Best of Lake Erie $134.00
    - '99 Riesling Select Reserve
    - '95 Chardonnay Reserve
    - '98 Reflections Chard Reserve
    - '98 Cabernet Reserve
    - '97 Cabernet
    - '98 Pinot Noir Reserve

VII. **Elation** . . . 'Gladden thy Heart' $252.00
    Two each of the sextet selection- A full case. After you’ve enjoyed the first bottle, there’s still the second one reserved.

Order today for tomorrow’s enjoyment.

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**CALENDAR**

April 22 - AWS tasting at Harpersfield Vineyard.
April 27 - WQLN - Auction 8 to 9 P.M. PBS Channel 54.
May 19 - Blessing of the Vines & Fish Fry at Noon at the Vineyard.
June 3 - Lake Erie Wine Society at Dankorona Winery.
June 8 - Mills Cup - Toledo YC to Put-in-Bay Sailboat race.
August 3 & 4 - Vintage Ohio at Lake Farmpark, Kirtland, OH.
September 15 - Odds & Ends Sale at Markko.

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**THANK YOU**

To the City of Conneaut for their composting program of city leaves and yard waste, and to OSU Professor Harry Hoitink for researching the benefits to growers.

Also, to all the hearty souls who braved the cold and snowy roads to visit the vineyard this winter. Thanks for your interest and support. The skiing was great for a number of weeks.

**GRANDCHILDREN**

Blessing so far this year! **David Andrew Gary** arrived to Rebecca and Paul on February 20th. He weighed 8 pounds 10 ounces. Others on the way.

**PUPPIES**

More puppies on the way - Available mid July. There could be three litters from which to choose.