Winter 1999

No. 46, The Gadding Vine and Wine List, Winter 1999

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 in Ohio by UPS.
per case . . . $8.50
per gift pack . . . $4.50 / 2 bottles
$5.50 / 4 bottles
$6.00 / 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

Cash, Check, Visa & MasterCard accepted

"Gladden thy heart"

WINE LIST

Lake Erie
Winegrowers
Since 1968
As snow descends
Memory of wine and fare
Lingers - friendship

Warm Season’s Greetings and the very best wishes for the New Millennium

HARVEST
After an almost ideal growing season, a bumper crop arrived at the end of September. Pinot Gris and Pinot Noir picked early and heavy Chardonnay needed more time for development. Culetta Burdette and crew carefully separated raisin berries from ripe ones. The late harvest Chardonnay sugars ran upwards of 35° brix while normal fruit was 22°. Riesling and Cabernet followed the same pattern. The botrytis fruit added to the quality, and missed the Cabernet bunches. The crop was huge because buds were fruitful and pruning should have been more severe. It will be fun watching the vintage develop. The picking crew rallied each time the weather or winery called for change in picking plans. Team work by all helped Aunt Culetta’s crew bring in all 65 tons on time.

MARKKO COMPANION PUPS
Two litters of four puppies will be six weeks old by Christmas - ready as friendly additions to your family. Those who are waiting for one need to call and choose their pups. They come highly recommended by owners.

Please, keep Tim in your prayers.

NEW BOTTLINGS
Excelsior Champagne
Limited amounts of 1992 Excelsior have been released to meet celebration demand. As a new bottling in May ’99 this Excelsior needs storage "En Tirage" to reach its peak before disgorging. ’92 was an excellent year to make Champagne because cool weather delayed ripening with less sugar in the grapes. In a sense the ripening happens in the bottle. Markko pricing rations distribution based on the ascetic quality if disgorged in 2002. About three years are required for maturity of character and the 'mousse' - the tiny bubbles with the creamy mouth feel. This vintage is a blend of 50% Chardonnay and Pinot Noir and the Brut dosage leaves the sugar at 0.8% - almost natural - just right for the millennium New Year.

New Riesling Releases
The latest bottling lots cover four vintages of Riesling. These are almost or all dry reflecting the natural outcome from the cellar. The ’96 and ’95 have some residual sugar at about 1 to 2% with crisp fruitiness. The ’97 and Covered Bridge lots have crisp fruit but are dry. The ’98 lot bottled straight from one barrel carries round honey flavors with hints of tea and toast. Barrel fermented on settings gives an extra dimension to this limited trial bottling.
ESTATE BOTTLED

Chardonnay

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1996</td>
<td>Reflections of Lake Erie, Light mineral flinty</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1995</td>
<td>Homage - Firm, round toasty</td>
<td>18.00</td>
<td>194.40</td>
</tr>
<tr>
<td>1995</td>
<td>Reserve</td>
<td>21.00</td>
<td>226.80</td>
</tr>
<tr>
<td>1996</td>
<td>Chardonnay</td>
<td>16.00</td>
<td>172.80</td>
</tr>
</tbody>
</table>

Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1996</td>
<td>Firm, fruity, medium body</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1997</td>
<td>Full body, berries</td>
<td>18.00</td>
<td>194.40</td>
</tr>
</tbody>
</table>

Riesling

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1995</td>
<td>'Kabinett' . . . fresh, fruity</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1996</td>
<td>Light, fresh, fruity</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1997</td>
<td>fresh, crisp, dry</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1998</td>
<td>Honey, round, dry, Unfiltered</td>
<td>12.00</td>
<td>129.60</td>
</tr>
</tbody>
</table>

Pinot Noir

(Limit of 6 bottles)

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1997</td>
<td>Medium body, fruit, toasty</td>
<td>25.00</td>
<td>n.a.</td>
</tr>
</tbody>
</table>

Covered Bridge

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling</td>
<td>7.50</td>
<td>81.00</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>7.50</td>
<td>81.00</td>
</tr>
</tbody>
</table>

Nice-to-Have

<table>
<thead>
<tr>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine Glasses, with Markko logo,</td>
<td>5.00</td>
<td>48.00</td>
</tr>
<tr>
<td>8, or 12 oz., 24% leaded crystal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-Shirts L or XL - white or blue</td>
<td>14.00</td>
<td></td>
</tr>
<tr>
<td>Sanbri two-pronged cork pullers</td>
<td>4.60</td>
<td></td>
</tr>
<tr>
<td>Poster - Free with case</td>
<td>3.00</td>
<td></td>
</tr>
</tbody>
</table>

Case discount 10%

Appointments recommended

Cash, Check, Visa & MasterCard accepted

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

WINE ORDER

NAME ____________________________
STREET __________________________
CITY _______________ STATE ______ ZIP ___________
Tel. (____________) _____________
☐ Keep or add us to mailing list

QTY. WINE PRICE TOTAL

☐ (Ohio residents 6% tax) _______
$9.00 per case UPS _____________
$5.00 gift pack
TOTAL __________

SHIP TO: (If different from address above)
NAME ____________________________
STREET __________________________
CITY _______________ STATE ______ ZIP ___________
TEL. _______________ ZIP ___________

SHIPPING INSTRUCTIONS: ________________

GIFT MESSAGE ______________________

_____ Check enclosed _____ Visa _____ MC

Cardholder's Number ______________________
Cardholder's Signature ______________________
Expiration date ______________

Thank you for your order.
Holiday Suggestions

Wines chosen from the wine list come in gift boxes with gift cards and can be shipped same day if ordered by 3:00 pm. Try one of these.

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

II. **Sonata . . .** Reserved elegant lyrics  $29.00
   '95 Homage
   '96 Riesling

III. **Classic . . .** Colorful combination  $32.00
    '95 Chardonnay Reserve
    '96 Cabernet

IV. **Quartet . . .** Four grape harmonies  $50.00
    '96 Chardonnay
    '95 Riesling
    '96 Riesling
    '96 Cabernet

V. **Concerto . . .** Gourmet invention  $63.00
    '93 Chardonnay Reserve
    '95 Chardonnay Reserve
    '96 Riesling
    '94 Plumage

VI. **Sextet . . .** Best of Lake Erie  $114.00
    '93 Chardonnay Reserve
    '95 Chardonnay Reserve
    '91 Chardonnay Reserve
    '94 Plumage Reserve
    '97 Cabernet
    '97 Pinot Noir Reserve

VII. **Elation . . .** 'Gladden the Heart'  $229.00
    After you've enjoyed the first bottle, there's still one reserved.
    Two each of the sextet selection - a full case.

Order today
for tomorrow's enjoyment

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**CALENDAR**

- **Dec. 31**  New Year’s Eve Party at the Vineyard
  Call for Reservations.

- **Jan. 28-30**  Cherry Hill Wine Weekend OWPA
  800 788-8008

- **Feb. 13-15**  Grape Wine Short Course, Dublin, OH
  800 227-6972

- **March 3**  Promusica Tasting, Columbus

- **April 1**  Lake Erie Wine Tasting & Auction, Civic Center, Geneva

- **Apr. 7-8**  Cincinnati Wine Fest, Cincinnati

- **May 27**  Blessing of the Vines & Perch Fry

- **June 2-4**  Ann Arbor Mich – Reunion

- **June 9-11**  Mt. Hermon Mass - Reunion

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**Wind rustles fallen leaves**
**Arranging the carpet**
**Chickadees twitter above**
**As sun sets**

**REFLECTIONS OF LAKE ERIE**

The Vintage 96 bottling of Reflections shows a difference in style - lighter and leaner - a mirror of the grapes. With a long cool growing season that summer the wines have the mineral and earthy touch not found in 'west coast' or 'down-under' wines.

Each new bottling and vintage, step by step, builds on the Reflections of Lake Erie label used by so many wineries. Each one unique expressing the winemaker's choice as 'typical of the region' and 'best blend' of his cellar. Find the rainbow of colors and character as you taste each offering, many from pretty blue bottles.