Fall 1985

No. 16, The Gadding Vine and Wine List, Fall 1985

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.) An additional 5% discount is offered on multi-case lots of varietals picked up at the Vineyard.

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

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

Shipping . . . . anywhere in Ohio by UPS.
  per case . . . $6.00
  per gift pack . . . $2.00

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

Gift Packs . . . . an ideal gift for friends and business associates. Any two wines of your choice may be included. Please inquire about multi-pack orders. (See Shipping.)

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

**Markko Vineyard**

R. D. 2, South Ridge Rd.
Conneaut, Ohio 44030
— (216) 593-3197 —

**1986 WINE LIST**

**Classic Vinifera**

**Winegrowers**
Conneaut, Ohio
Since 1968
... It is colder now, there are many stars, we are drifting North by the Great Bear, the leaves are falling, the water is stone in the scooped rocks, to southward Red sun grey air; the crows are Slow on their crooked wings, the jays have left us:
— Archibald MacLeish

PASSINGS — Dr. Konstantin D. Frank
(d. Sept. 6, 1985)
How difficult it is to sum up a man’s life in a few words especially when you’re talking about Dr. Frank, the pioneer of vinifera growers in the east. This independent man, whose spirit and perseverance was legendary among those of us who knew him, died at the age of 86 at his home in Hammondsport, NY.

We all have our Dr. Frank stories — a distillation of remembered visits and conversations over the years. . . . sharing his table, with wife Eugenia bustling in with German bread and a bottle of “excellent” Riesling as he intoned “Americans should drink the best American wines” . . . . the seeming impertinence when he confronted you with questions your own mother wouldn’t ask . . . and always the unavoidable “educational case” that somehow found its way into your trunk as you pulled away from Vinifera Wine Cellars. . . . He was a man not easily forgotten, a man of great conviction and purpose, whose contribution to the research and development of vinifera led to an explosion of wineries in the eastern United States. He was truly a man who followed the road “less traveled by . . . and that has made all the difference.”

Though much is taken, much abides; and though We are not now that strength which in old days Moved earth and heaven; that which we are, we are; One equal temper of heroic hearts, Made weak by time and fate, but strong in will To strive, to seek, to find, and not to yield.
— Alfred, Lord Tennyson

HARVEST - A SHORT REPORT
Short and sweet is an apt description of Markko’s harvest in 1985. . . . too few grapes, but nice sugars. . . . The total pressing came to 1160 gallons, down from 3000-5000 gallons in a normal year. (Very cold temperatures late last January damaged the vines, cutting our crop by ¼).

On the sweet side, most sugars measured at least 22+ thanks to the mild fall and plenty of sun. The smallest crop was Chardonnay which produced 200 gallons at 22 brix. Riesling press was 500 gallons with heavy botrytis grapes, sweet at 22½ brix. Cabernet (and Chambourcin) yielded 450 gallons, again very good grapes. (This wine may not be called a Cabernet as the Chambourcin content is a borderline 25%, but the sugar count was a high 22½ brix making this one to watch). A small amount of Pinot Noir yielded a miniscule 15 gallons — an interesting nouveau, but too small to take seriously.

NEW WINES from Peter Herbruck’s notebook
1983 Cabernet Sauvignon (lot 31)
An excellent growing season produced a very fruity wine with a distinctive cherry taste, a bramble character and good tannin; lower in acid and earlier maturity than most Markko Cabernet.

1983 Chardonnay (Lots 321,323)
Excellent balance, clean full mouth, golden color. Lush. A “serve the boss” wine.

1984 Riesling (Lot 404)
Light, fruity, 2% residual sugar.

1983 Pinot Noir (Lot 30)
Ohio’s first! A medium body, Burgundian style wine equal to wine tasted from Oregon, better than California. Good fruit, acid and tannin. Needs age. Should be a first vintage winner.

HOLIDAY VISIT TO SANDISFIELD HOUSE
Saturday, December 7
12 — 5 p.m.

If you have a taste for good wine and an eye for antiques, join us December 7th for an afternoon tasting and tour of Sandisfield. You’re welcome to wander through this lovingly restored little house-on-the-corner with its hand-hewn beams, pine scent and wood smoke. A collection of gifts, including fabric wreaths, china, toys and books, will be available along with a selection of Markko wines for holiday giving. For those not familiar with Sandisfield, take Rte. 46 south out of Jefferson (about 4 miles), to the southeast corner of Footville-Richmond Road. We’ll see you there.
## Chardonnay

Selected lots of pre-1980 wines are available in limited quantity. Please inquire.

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Lot</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1980</td>
<td>Delicate bouquet, &quot;flinty&quot; finesse</td>
<td>025,029,041</td>
<td>8.00</td>
<td>86.40</td>
</tr>
<tr>
<td>1981</td>
<td>Full body, soft, gold</td>
<td>121, 123, 125</td>
<td>5.00</td>
<td>55.00</td>
</tr>
<tr>
<td>1982</td>
<td>Full-bodied, warm, gold</td>
<td>221 Reserve</td>
<td>11.00</td>
<td>118.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>223</td>
<td>8.00</td>
<td>86.40</td>
</tr>
<tr>
<td>1983</td>
<td>Clean, tart, hint of apples</td>
<td>321 Reserve</td>
<td>11.00</td>
<td>118.00</td>
</tr>
<tr>
<td></td>
<td>golden color</td>
<td>323</td>
<td>8.00</td>
<td>86.40</td>
</tr>
</tbody>
</table>

## Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Lot</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1979</td>
<td>Spicy nose, medium body, long future</td>
<td>91</td>
<td>8.00</td>
<td>86.40</td>
</tr>
<tr>
<td>1980</td>
<td>Soft-toasted oak tones</td>
<td>02</td>
<td>9.00</td>
<td>97.20</td>
</tr>
<tr>
<td></td>
<td>split</td>
<td></td>
<td>5.00</td>
<td>108.00</td>
</tr>
<tr>
<td>1981</td>
<td>Robust, full-bodied</td>
<td>11, 12</td>
<td>8.00</td>
<td>86.40</td>
</tr>
<tr>
<td></td>
<td>split</td>
<td></td>
<td>4.50</td>
<td>97.20</td>
</tr>
<tr>
<td>1982</td>
<td>Briary, good nose</td>
<td>21</td>
<td>9.00</td>
<td>97.20</td>
</tr>
<tr>
<td>1983</td>
<td>Berries, medium body, very drinkable now</td>
<td>31</td>
<td>8.00</td>
<td>86.40</td>
</tr>
</tbody>
</table>

## Pinot Noir

**Limited Introduction**

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Lot</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1983</td>
<td>Classic beauty</td>
<td>30</td>
<td>15.00</td>
<td>162.00</td>
</tr>
</tbody>
</table>

## Table Wines

**Covered Bridge** (non-vintage)

<table>
<thead>
<tr>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Picnic White</td>
<td>5.00</td>
<td>55.00</td>
</tr>
<tr>
<td>Picnic Red</td>
<td>6.00</td>
<td>65.00</td>
</tr>
</tbody>
</table>

Tastings — $.50 per wine or free with purchase of a case —by appointment only—

Rev. 10/85
THE FOX AND THE GRAPES

A fox of Gascon, though some say of Norman descent, when starved till faint gazed up at a trellis to which grapes were tied —

Matured till they glowed with a purplish tint
As though there were gems inside.
Now grapes were what our adventurer on strained haunches chanced to crave
But because he could not reach the vine
He said, “These grapes are sour; I’ll leave them for some knave.”

Better, I think, than an embittered whine.
— Marianne Moore
(Book Three, XI)

MARKKO’S BOOKSHELF

That nasty aphid Phylloxera may have disappeared from American vineyards, but not from the minds of two authors whose books have recently fallen on my desk.

The first, a romantic novel by English-author Tessa Barclay called The Wine Widow (or to put it another way, Romancing the Clone). Set in France in 1850, the story follows the heroine Nicolle as she rises from obscurity in the champagne vineyards to become the toast of de Tramont Cellars. Her desire to “produce the greatest champagne ever tasted” leads her through an ill-fated marriage, the German occupation of France and eventually into the business of running her own vineyard and wine cellar all chronicled with a certain amount of passion and bubbly enthusiasm. The book does hold your interest if you’ve wanted to know how champagne is made for there’s plenty of detail on grapes, picking and the like. Otherwise, it’s pretty romantic stuff and as the jacket states, “as deliciously enjoyable as a glass of champagne”.

On another tact, Les Whitten’s book A Day Without Sunshine is a contemporary thriller that centers on the intrigue of the international wine market and the intense competition between Europe and the United States. A mysterious European cartel attempts to destroy the California wine industry by infesting their vineyards with a new strain of . . . you guessed it, phylloxera! It’s a well-crafted story, part science fiction, part murder mystery with a good bit of wine history thrown in. A good book for wine lovers on your holiday list. * As a footnote, a new, virulent strain of phylloxera has appeared in California.

OFF THE LEES . . . the annual Odds ‘N End Sale lured 100 or so hardy wine lovers to Markko for a tasting, auction and wine sale. Nice to catch up with old friends again . . . we couldn’t handle this event without our fine crew — Linda, Bernie, Lucille, Chris, Greg, Kim, Bruce and Teresa, Katherine, Darlene, Beverly’s music, and auctioneer extraordinaire . . . Peter Herbruck! Thanks to you all . . . Did you know that the newest barrels in the cellar were made from our own white oak? A. & K. Cooperers in St. Louis, MO took on the project shuttling the wood from the Markko property down to St. Louis and back again, all shaped and staved to fill with Markko wine. Cooper D. L. Andrews expects the barrels to produce “a more delicate and subtle flavor than oak from other regions”. . . . The Grape Research Station in Kingsville, under the hard-working, watchful hand of Manager Greg Johns, is moving ahead. Tiling, planting and staking is finished with future additions planned including a laboratory, building and an automated weather station . . . . The Woodbury vineyard in Dunkirk, NY has made a large commitment to vinifera by planting 100 acres of new vines. Glad to see this kind of progress . . . . Plan to visit Geneva, Ohio’s newest family operation — Kinkhoffs Old Mill Winery. You can’t miss this charming old building-by-the-side-of-the-road. Lots of antiques and atmosphere, Rte. 534 north toward the center of town . . . Have you heard of a wine palm? For the uninformed, it’s an Indo-Malayan palm or Toddy palm that produces a sap often fermented and used as a drink. . . . Is there no end to Trivial Pursuit?

GIFT PACKS AND BACK PACKS

The holidays are around the corner and as usual, we begin to think of “what to give Maude?” Remember Markko will fill your gift list with a two-bottle pack ready for shipping to friends, family or business associates. Choose any two wines, send us the address and we’ll insure delivery in time for the holidays. Gifts may be charged on Visa or Mastercharge.

The back pack side of the holidays comes later in the year when the ski trails fill with snow and cross country skiers wax up and head out to the slopes. Join us anytime for a ski outing and tasting guaranteed to ‘warm your muffler’. . . . We hope you’ll be on hand. Call ahead if you have an interested group. Another ski/singalong is in the works.