Spring 1982

No. 09, The Gadding Vine, Spring 1982

Markko Vineyard

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Children hold spring so tightly
in their brown fists,
Just as grownups, who are less sure of it,
hold it in their hearts.

- E. B. White

SPRING AT MARKKO . . . . . . a time of rebirth. The prunners move quietly up each row and down the next looking for life-signs in a weatherworn vineyard. One can sense the change - the gradual greening, the damp earth-smells and the woods surrounding the Vineyard - bare, transparent . . . bursting with life. Another year, another vintage! The signs of a harsh winter are everywhere. Record cold temperatures and a severe wind-chill factor combined to cause primary bud kill in the Riesling of 40 - 60% (depending on location). The Chardonnay suffered the most with an 80 - 90% kill, the Cabernet Sauvignon 55 - 60%. Damage to canes and trunks is still undetermined. These conditions may of course affect the yield in October, but we're optimistic that the vines will ultimately recover their vigor and again bear sweet and abundant fruit.

“On the farm, the weather was the great fact, and men’s affairs went on underneath it, as the streams creep under the ice.”

— Cather

HARVEST 1981 . . . . briefly noted

Looking over our notes on vintage ’81 and the harvest, we recorded a yield of approximately 2500 gallons, down 50% from the record year before. Despite the low yield, the sugars were beautiful with the Riesling measuring 22.5° to 23° and the Chardonnay about the same. A vintage to watch!

AWARDS
WINERIES UNLIMITED (Lancaster, PA)
  Silver 1979 Chardonnay Reserve - Lot 921 (Best of category)
  Silver 1979 Chardonnay Reserve - Lot 923
GRAPES WINE SHORT COURSE (Columbus, OH)
  Bronze 1979 Cabernet Sauvignon - Lot 91
  Bronze 1980 Riesling - Lot 012
(Ed. comments: Reviewing the judge’s comments, we noticed that their evaluation did not seem applicable to a Riesling but rather a Chardonnay. Apparently there was some confusion during the judging and the two wines were switched. Based on the description of the ‘winning wine’, we believe that the medal was intended for the ’79 Chardonnay - Lot 921 rather than the Riesling - Lot 012.)

“Most men will back their own opinions with a wager” . . . and wager they did with the prize a case of wine. Governor Rhodes and Governor Brown of California made such a wager over the outcome of the Super Bowl ’81. (I guess you know who won that one!) Thus was born the “Governor’s Case” - 12 bottles of Ohio’s best wines off and away to California where wine is in short supply!! Following is a list of those wines:

Markko Vineyard ‘78 Chardonnay
Buccia Vineyard Terrace Red
Grand River Chambourcin
Chalet Debonne Delaware
Meiers No. 44 Sherry & Chelois
Mon Ami Champagne
Heineman Winery Pink Catawba
Mantey Vineyards Pink Catawba
Cedar Hill Wine Co. Chateau Lagniappe Marechal Foch
Steuk Wine Co. Black Pearl
Valley Vineyard Mead

If anyone is interested in purchasing this special case, the cost is $70.00.

NEW BOTTLINGS . . . NEW PRICES
We have two new Riesling bottlings - Lot 012 and Lot 014. The ’80 Rieslings are dry, kabinett style with a fresh crispiness and delightful Riesling nose. Lot 014 has some residual sugar giving it added elegance.

We have had to raise the price on our award-winning wines due to an increase in demand. Both Lots 921 and 923 Rieslings are $11.00 pr bottle, $118.80 pr case.

As our sales are exceeding our production, it is possible that shortages in certain lots will develop. If you’re unable to visit the Winery, to pick up wine, UPS Service is available and convenient. Feel free to call in your orders.
FROM THE HILL - COLUMBUS

Two important pieces of legislation have been adopted recently which should prove beneficial to the Ohio wine industry - its growers and consumers. Firstly, a successful effort to block the proposed 100% increase in the Ohio wine tax was realized after a persuasive argument from industry members on the principle that "wine is food" and should be taxed according.

Secondly, the adoption of a $.03 increase in the present wine tax for the purpose of establishing a special fund for grape and wine research, product marketing and development. As wine growers, we realize research is needed if we're to determine the best grape varieties for each region of Ohio and to ultimately concentrate our production on these higher quality wine and table-juice grapes. Incidentally, the small instate producer is now exempted from paying the old wine tax of $.24, but will be taxed on the new $.03 increase. Working together with our friends on the Hill was a cooperative effort and fortunately, a fruitful one.

SUMMER CALENDAR

June 5 — Blessing of the Vines — noon at the Vineyard
June 13 - 20 — Ohio Wine Week
Tastings, a jug day, and a special event will highlight this salute to Ohio wines.
June 19 — 7-10 p.m. An evening of Chamber Music, Light Supper with wine. Reservations in advance.
August 28 — Odds ‘N End Sale and Auction

CONGRATULATIONS TO TIM AND CISSY HUBBARD
ON THE BIRTH OF MARY SEYMOUR (POLLY) HUBBARD
BORN SUNDAY, MARCH 14th - 7 lbs. 6 ozs.
WELCOME TO THE FAMILY!

May 1, 1982 — Lake Erie Alliance — 2 - 5 p.m.
Markko will host a benefit for the Lake Erie Alliance on Saturday, May 1st. Brent English, attorney for the LEA, will be here to explain the Environmental Impact Statement as drawn up by the Army Corps of Engineers. A number of questions are presently under appeal in the courts concerning the legality of this statement. This is perhaps your last opportunity to challenge the permits and their effect on your environment. Support and input into this critical issue is needed for time is running out. Call for reservations. $25.00 per person.