1987

Wine List, 1987

Markko Vineyard

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1984 Chardonnay  Lot 471  80 cases
Harvested 10/17/84
Brix 20.5
Alcohol 12%
Bottled 5/87
A small vintage in ‘84 produced this pleasant Chardonnay with the usual Markko character you’ve come to expect. Should age well.
$97.20 per case or $9.00 per bottle.

1985 Chardonnay Reserve  Lot 577  60 cases
Harvested 9/30/85
Brix 22.8
Alcohol 13%
Bottled 5/87
Imagine the unique taste of a wine made from grapes fermented and aged in a Markko oak barrel. This lovely, soft Reserve Chardonnay was never racked or moved, but aged “Sur Lees” (on the lees) for a year and a half in oak - a technique picked up during my last trip to Meursault, France.
$170.00 per case or $16.00 per bottle.

1985 Pinot Noir
Harvested 10/85; 11/85
Bottled 1/87
Another small crop with primary and secondary bunches harvested a month apart, then blended together for the final cuvee; fully characteristic, medium-bodied with good color and balance. Markko’s second Pinot Noir.
A limit of 2 bottles per customer at $14.00 each.

1986 Cabernet Sauvignon  Lot 66  80 cases
Harvested 11/3/86
Pressed 11/17/86
Brix 21.3
Bottled 9/87
Markko winemaker, Ali Nuernberg, introduced the method of “maceration carbonique” (submerged cap, whole berry fermentation) for this wine made from grapes picked very late in the season. As this technique is usually reserved for a Beaujolais, we’re pleased to discover that it produces a Cabernet that’s fruity, soft, low in tannin and very drinkable now. Should mature early, in 2 to 3 years.
$97.00 per case or $9.00 per bottle.

You Are Invited
to a
case Club
Halloween Tasting and Release
of
New Wines for 1987
Friday, October 30  7 - 10 p.m.
Saturday, October 31  1 - 6 p.m.
($2.00 tasting fee)
WINE ORDER

Sold to: ____________________________________________________

Name ______________________________________________________

Street __________________________ Tel. No. ____________________

City ___________________________ State _________________ Zip __

Visa/MC No. ______________________ Exp. ____________________

Check enclosed ______ Cardholders signature____________________

Ship to: (if different from address above) _______________________

Name ______________________________________________________

Street __________________________ Tel. No. ____________________

City ___________________________ State _________________ Zip __

Shipping instructions: ________________________________________

__________________________________________________________

Gift Message

Your check or charge card will hold your wine for pick-up within three months. Please call if you need to make other arrangements as space is limited.

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

Halloween Tasting & Release
Oct. 30, 31 — 1-6 p.m.