Summer 2000

No. 47, The Gadding Vine and Wine List, Summer 2000

Markko Vineyard

Follow this and additional works at: https://digitalcommons.kent.edu/markko_documents
Part of the Tourism and Travel Commons, and the Viticulture and Oenology Commons

Recommended Citation
https://digitalcommons.kent.edu/markko_documents/8

This Newsletter is brought to you for free and open access by the Markko Vineyard at Digital Commons @ Kent State University Libraries. It has been accepted for inclusion in Markko Vineyard Documents by an authorized administrator of Digital Commons @ Kent State University Libraries. For more information, please contact earicha1@kent.edu.
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 . . . $9.00
- per gift pack . . . $5.00 / 2 bottles
- $6.00 / 4 bottles
- $7.00 / 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

Markko Vineyard
R. D. 2, South Ridge Rd.
Conneaut, Ohio 44030
WINTER AND EARLY SPRING
SUMMARY
After a crop in 1999 bigger than expected, a mild winter helped avoid major winter damage. The large crop also may leave the vines low in reserve energy, so care and control of pruning tries to keep the 2000 crop below 3 tons per acre. Keeping the crop low is essential for fruitiness and flavor intensity in the wine. With above normal spring temperatures an early bud break seems inevitable. Only cool Lake breezes or cooler Canadian air could hold bud break to about the normal date of April 25. The challenges of each spring are balanced by the hope and joy in the reawakening of the vineyard.

TIM HUBBARD
As many of you already know, Tim Hubbard died on January 14, 2000. In addition to being a partner, Tim was like an older brother. We founded Markko Vineyard in 1968. In the early days we traveled together to Hammondsport, New York to graft vines with Dr. Frank and to learn how to grow vinifera vines. From there we planted the first and second vineyard together. The design and construction of the winery was next. Tim was always an important part of Markko whether he was creating ideas that answered vineyard problems or pouring wines at events like Rabbit Run Theater or Cleveland Symphony Development dinners. For his friends, he carried wine, cider, a loaf of bread, apples or blueberries to share. He met Cissy Cochran at a wine function at the Butler Wick Museum in Youngstown. They courted, married and raised a family: Elizabeth, Polly and Luke. (Tim and Cissy shared a passion for the arts and a strong interest in history. Both families had histories of involvement with the Underground Railroad. The William Hubbard House, now the Hubbard House Underground RR Museum, was an integral part of the escape route from the South to Canada.)

Thanks to all of you for the sympathy and support through all of Tim's trials. He kept active and engaged in all his activities right to the very last day. He and his family gained strength from your concern and good wishes. Those here at the Vineyard feel the loss more than words can express. We see the same future that he saw and shared with enthusiasm. The goal now is to hold to the course and build on the ideals he nurtured over the last thirty-two years. As he requested we "shed no tears" and remember that "many hands make light work."

Picture contributed by Martta Tuomloa
**Excelsior**

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

1992  *Pinot Noir,*
50% Pinot Noir,
50% Chardonnay

**Chardonnay**

1996  *Reflections of Lake Erie.*
Light mineral flinty

1995  *Homage - Firm, round toasty*
Racey elegance.
4% Pinot Gris
1% Muscat

1996  *Chardonnay*
Fresh, flinty

1997  *Chardonnay*
to be released

**Cabernet Sauvignon**

1996  *Firm, fruity, medium body*
12.00  129.60

1997  *Full body, berries*
18.00  194.40

---

**Riesling**

1995  *'Kabinett' . . . fresh, fruity*
12.00  129.60

1996  *Light, fresh, fruity*
12.00  129.60

1997  *fresh, crisp, dry*
12.00  129.60

1998  *Honey, round, dry. Unfiltered*
12.00  129.60

**Pinot Noir**

(Limit of 6 bottles)

1997  *Medium body, fruit, toasty*
25.00  n.a.

**Covered Bridge**

Riesling  7.50  81.00
Chardonnay  7.50  81.00

**Nice-to-Have**

Wine Glasses, with Markko logo,
8 or 12 oz., 24% leaded crystal  5.00  48.00
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

---

**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 _______________
TEL. _______________ ZIP __________________

SHIPPING INSTRUCTIONS: ______________________

GIFT MESSAGE ____________________________

____ Check enclosed  _____ Visa  _____ MC _____
Cardholder's Number _______________________
Cardholder's Signature _____________________
Expiration date ___________________________

Thank you for your order.
CALENDAR

April 25  Tasting at Crawford Museum, Cleveland.

May 27   Blessing of Vines 11 AM, Hil-Mak Perch Fry 1 to 3 PM Jug Day.

June 2-4  Ann Arbor Mich.


June 9-11 Vintage Columbus, Dublin, OH

July 14-15 Markko Cup, Grand River to Ashtabula YC

Aug. 4-5  Vintage Ohio, Farm Park

Sept. 16  Odds & Ends Sale

Oct. 14-15 Covered Bridge Festival

Dec. 2-3  Yuletide Tasting

For delivery of orders to destinations away from the Vineyard, call.

Blessing of the Vines
May 27th at 11:00 A.M.

Perch Fry
Hil-Mak Perch fry
May 27th
1:00 P.M. to 3:00 P.M.
$20 per person
Call for reservations.
440-593-3197

Hundreds of flowers in spring;
the moon in autumn,
A cool breeze in summer;
and snow in winter;
If useless things do not hang in your mind,
Every season is good season for you.
-Ekai Mumon

BOB GOTTESMAN

When Bob Gottesman died last month, Ohio and the Lake Erie appellation lost its leader and father figure. He put together Meiers, the vineyards on North Bass Island (the Isle St. George appellation) and the Firelands group. Then he developed the largest vinifera plantings along Lake Erie. His goal was producing the best of the Lake's potential. It was not easy or profitable. He held the wineries and growers together to win some major political battles, many at his own expense. His grace came with understanding people and supporting their goals while focusing on building a strong and united wine industry. He leaves strong leadership in his companies and a thankful industry. We will miss Bob as the unifier of the Ohio and Lake Erie winegrowers. Our sympathy goes to Muriel, his wife, Ed and Rob Boas, and all his family and friends who feel the loss and sorrow. He showed us the way to a bright future.

Eaves dripping rain
splash in the tub
the dogs drink
leaving refreshed

More Puppies on the way
Ready in early June
Celebrate summer and take a Markko puppy...