Spring 1992

No. 28, The Gadding Vine and Wine List, Spring 1992

Markko Vineyard

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Markko Wines

Discounts . . . Case price is the bottle price discounted 15%. (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 . . . $2.50

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. For out of state deliveries, please inquire.

Gift Packs ... an ideal gift for friends and business associates. Any two wines of your choice may be included. Six packs or more - 15% discount.

HOURS: 11 a.m. - 6 p.m.
   Monday - Saturday
   Closed Sunday
   - Tastings by appointment -
   (216) 593-3197

Visa & MasterCard accepted

(216) 593-3197

WINE LIST

Lake Erie
Winegrowers
Conneaut, Ohio
Since 1968
Of all the trees that grow so fair,
old England to adorn,
Greater are none beneath the sun,
than Oak and Ash and Thorn.

-Kipling

NEW BOTTLINGS

1989 Chardonnay, Lots 911, 913, 915, 917. Light flavor. Taste of pears with a delicate Chardonnay nose; aged two years in a blend of oaks.
710 cs. $10/$102

250 cs. $11/$112.20

"I enjoyed a delightful bottle of Markko Cabernet 1986 with a couple of thick, charcoal broiled lamb chops tonight in Santa Fe, and felt compelled to drop you a line to say thanks for your contribution to a lovely fall evening."

-Santa Fe, NM

THREE MIGHTY BARREL FACTS

- barrel life is about six years
- three vintages pass through each barrel
- one-sixth of the barrels are replaced each year
- Markko Chardonnay spends two years all in one barrel
- at bottling, ten barrels are selected for each lot. Through lab analysis and taste, a "blend of oaks" goes into each lot.

A COOPER OF HIGH DEGREE

A & K Cooperage in Higby, Missouri is building a reputation on intangibles -American Oak barrels whose very asset is something you cannot see: its effect on what it holds.

While French Oak has long been considered the "aristocrat" in barrel aging, American Oak is gaining respect through the efforts and expertise of Daryl Andrews, owner and Cooper at A & K.

Following established European traditions of barrel making, Andrews selects his wood as meticulously as a diamond cutter his stone. He maintains a large stock of American oak at the cooperage where it is split, air-seasoned and bent over a wood fire in the traditional cooper's method.

Arnie's interest in American Oak and in particular, Ohio Oak grown right here on the back forty, led him to Andrews. In 1984, Markko Oak was shipped off to Missouri where Andrews turned it into barrels in time for the '85 harvest. Of the 90 or so barrels that line the cellar, most now are from Missouri.

Having access to our own cooper means barrels can be made to order. Markko wines appear to develop best in heavier "toast" produced by a more intense fire during the coopering process. Heating the wood heightens its vanilla flavor giving it that warm, toasty character many apparently find so intriguing and mouthwatering in Chardonnay and Cabernet wines. "Toasting" is really a matter of degree depending on the type of barrel and its use.

Like wine making, coopering is an art based on old world traditions. In an age of high tech and shortcuts, Andrews banks on the intangibles shining through - where value is measured by a wood fire, sturdy oak and the straightness of its grain.
And thus each year, as we prune the vines, care for them and watch the grapes turn into wine, we are thankful for the wondrous workings of God’s world. We are especially grateful to all of you, our customers, for your support as we have grown up. We could not have done it alone.

Now, our future is with people like you - people who love wine, the good earth that produces it, and the companionship that surrounds it - to come, bring your friends and share these Markko Wines with us.

Arnulf Esterer
Winemaker

WHAT MAKES LAKE ERIE WINES UNIQUE

Many wine drinkers sense the difference between Lake Erie wines and other appellations. As consumers you can help. Since they share a common climate, the winegrowers of this region want to know the differences you notice and how you describe them. Your comments should be comparison for each variety - such as Lake Erie Chardonnay's from other Chardonnays.

Lake Erie is the official name for a winegrowing region stretching from Toledo to Buffalo on the south shore. It measures about 270 miles long and varies from 5 to 20 miles wide - including the islands.

When you see Lake Erie on the label, or a subsection of this region, tell us about the differences you feel come from our Lake, sun or soil.
Excelsior Champagne
Methodé Champenoise
Made to order

1986 Full Chardonnay character and flavor. Golden, Natural and brut. 20.00 204.00

1988 Elegant blend of Pinot Noir and Chardonnay - 50% cuvee. 22.00 224.00

Chardonnay

1988 Silky, subtle and elegant Round in the mouth Lot 801, 803, 805, 807 16.00 163.20

1989 Light, stony, surly. Hint of toasty oak & lemon Lot 911, 913, 915, 917 10.00 102.00

Riesling

1989 Dry, light and fruity Lot 902, 904 7.50 76.50

1990 Sweet, late harvest reserve Lot 012, 014 18.00 183.60

Case discount 15%
Tastings - 50c per glass
(Appointments recommended)

NICE-TO-HAVE

Wine Glasses 3.30 36.00
8-oz. (24% leaded Crystal) Sanbri two-prong pullers 3.30 ea.
T-Shirts M, L, XL 14.00 ea.
Aprons 14.00 ea.

Visa & MasterCard acceptable

MARKKO VINEYARD
South Ridge Road
Conneaut, OH 44030
Tel. (216) 593-3197

WINE ORDER

SOLD TO:
NAME ____________________________

STREET ____________________________________

CITY ___________________ STATE ______ ZIP ___

Tel. (____) ________________________

WINE LOT NO. QUANTITY PRICE

(Ohio residents 6% tax) $6.00 per case UPS _________
$2.50 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.