Spring 1980

No. 05, The Gadding Vine, Spring 1980

Markko Vineyard

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HARVEST 1979
Reflecting back on last fall reminds us of how fortunate we are when warm, mellow days lead us through the harvest producing one of the best grape yields in years. Approximately 4,000 gallons were pressed through the month of October. Readings on the Chardonnay were 21° brix and the Riesling, 22° brix. Altogether, a very good season and with luck, an excellent vintage.

SPRING 1980
Our first look at the vineyard this spring proved deceiving. The early view indicated only moderate winter damage, but further pruning revealed severe trunk damage — the result of three hard winters prior to that of ’79. On the optimistic side, this year’s new shoots look very good, so renewing the damaged trunks is underway.

Bud break is here as we finish pruning the Cabernet. By waiting until now to prune the reds, we’re able to see the live buds, thus saving the best of the winter-killed canes.

MARKKO CALENDAR

Saturday, May 31
Blessing of the Vines -12:00 noon - Markko Vineyard.
Area grape growers, winemakers and friends will gather at Markko for the traditional Blessing of the Vines on Saturday, May 31. A brief service in celebration of the ‘new season’ will be held in the vineyard led by Reverend George Johnson and Father Frederick Lukehart with music by Jim Onion. This annual event marks the beginning of the growing season for all of Northeast Ohio vineyards and is symbolic of a rededication of the growers to their vines and their hope for a fruitful harvest. (Local winery representatives from Buccia, Chalet Debonne and Grand River will also participate in the afternoon ceremonies).

The public is invited to the service and the tasting immediately following in the vineyard. You’re welcome to come early and tour the vineyard. Markko will be open all afternoon for tastings. Reservations are not necessary.

Thursday, June 5
Preview tasting at the Mather Mansion in Cleveland (CSU) 5 p.m. to 7 p.m., sponsored by the Ohio Wine Producers Assoc. Most Ohio wineries will be represented at this tasting and those following in Cincinnati and Columbus. The Markko customers in each area are invited to attend. For information, call Donnie Winchell 466-4417.

Tuesday, June 10
OWPA tasting in the Cincinnati area on the riverboat Betty Blake from 5 p.m. to 7 p.m. Location, Covington, KY.

Wednesday, June 11
OWPA tasting in Columbus - Ohio Village Restaurant, 5 p.m. to 8 p.m.

Thursday, June 12
Golden Agers Day — Markko will honor senior citizens with a special tasting. A 10% discount on all purchases to those holding Buckeye Golden Ager cards.

Friday, June 13
Jug day — We’ll tap a barrel of Riesling and Chardonnay for any and all jug customers. $10.00 a gallon in your own jug or carboy.

Saturday, June 14
Picnic — 1:00 p.m. - 4:00 p.m., $5.00 per person (wine not included). Reservations only as seating is limited to 48. Join us for music and a merry meal in woodsy surroundings.

Menu
- ham quiche
- fruit of the season
- spinach salad
- Markko kuchen
- rye bread
- aged New York State cheddar

Saturday, July 19
Vinifera Symposium — 10 a.m. to 4 p.m. Our annual vinifera growers get-together will be held at Markko rain or shine. This is the time to get out your notes, exchange ideas and theories on vinifera propagation. Please note - we need your input to make this a success. This is not meant to be a lecture, but a true exchange: The cost is $10.00 per person which includes lunch and wine.

PLEASE MAKE THE FOLLOWING RESERVATIONS:

No. (a table seats 6 persons)

Sat., June 14 Markko Picnic ______________________________________________________
Sat., July 19 Vinifera Symposium _________________________________________________

New Releases (Limit one case)

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
<th>Case</th>
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</thead>
<tbody>
<tr>
<td>77 Cabernet Sauvignon</td>
<td>7.98</td>
<td>86.18</td>
</tr>
<tr>
<td>77 Johannisberg Riesling</td>
<td>5.98</td>
<td>64.58</td>
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Check enclosed _____________ bill me ____________

Please make checks payable to Markko Vineyard. Telephone 216-593-3197

Name __________________________________________________________________________
Address ________________________________________________
Tel. __________________________________________

WE NOW ACCEPT VISA & MASTER CARD
NEW RELEASES

Cabernet Sauvignon ’77, Lot 71.
Bottle aged one year. Like the early ’76 vintage, it shows great promise. Only 20 cases available. (A slim harvest).

Riesling Lot 704.
This is a small lot of dry late-harvest Johannisberg Riesling, aged two years in oak. The great complexity and depth of this wine only became apparent with bottle aging. An Alsatian style to remember. 15 cases available.

MARKKO POSTER 77

Color and originality are inherent in Markko’s new poster designed by Ashtabula artist, Mardi Warren - a four-color stained glass design of a vineyard laborer and the words “Vinum Sacramentum Est” (“Wine is a Sacrament”). Mardi is a graduate of the University of Vermont and is currently substituting in the Ashtabula schools and freelancing as a commercial artist. Arnie hopes to offer a unique poster design each year in celebration of the new harvest.

PRICE BREAK

As our wine volume increases, you should be getting a better buy on Markko wines. Also, we want to win more Case Club members who will serve our wines every day. I think an additional discount of 10% on multicase orders picked up at the winery would give those interested the added incentive to increase their orders. With rising energy costs, we are trying to reduce your costs and ours. Reducing prices across the board has been our hope as we increased the quality of wine. We are in line with Leon Adams thinking on wine (the beverage of moderation) and milk. “Wine should be cheaper than milk because you don’t have to feed a cow.” So ask about the multicase discount and quantity break on your next visit.

OFF THE LEES . . . Summer bottling schedule will include the ’78 Chardonnay, the ’79 Riesling (for release in September ’80) and the ’78 Cabernet (for release in ’81) . . . Watch for the return of the ’Odds ’N End Sale ’80 and another visit to Sandisfield House in Jefferson. So many of you have asked if we’d repeat these two events that we are making plans to continue these enjoyable events...

AWARDS

Wineries Unlimited 1979
Silver medal - 75 Woodbury Chardonnay, Lot 541
Bronze medal - 78 Riesling, Lot 802 (806)