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 . . . anywhere in Ohio by UPS.
  per case . . . $8.50
  per gift pack . . . $4.50
  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 -
  216-593-3197 • Fax 216-599-7022
  800-252-3197
  www.markko.com

Cash, Check, Visa & MasterCard accepted

Markko Vineyard
R. D. 2, South Ridge Rd.
Conneaut, Ohio 44030

"Gladden thy heart"

1997
WINE LIST

Lake Erie
Winegrowers
Conneaut, Ohio
Since 1968
It's mid-morning in So. Indiana on a sunny but windy day. I've been sitting here watching the leaves sail past my window. It's not that I haven't anything to do, but sometimes it's good to just sit & watch things happen. Besides, the leaves dance so beautifully - they surely deserve an audience.

Br. David

VINEYARD REPORT

The vintage of 1996 will go down in the records as difficult - another even year challenge. The long cool and wet spring followed a winter which had a damaging cold snap without deep snow. Some trunks were injured but bud damage was not severe. The vines were healthy and revitalized from the 1995 season. With August came sunny warm weather and the vines caught up and were headed for regular October harvest. September turned cold with record rain fall, and this winegrower missed the last spray to stop downy mildew. So the leaves dropped early and harvest started late with low sugars and firm acids. The '96 wines may develop like the '92's (and compare to the wines from cool climates like Chablis and the Moselle).

The pickers had to select and cut-out some rot, but were happy the weather was mostly clear and the lack of leaves left the bunches easy to find. The pickers also had great spirit in spite of many hardships, and they each deserve a 'well done' and 'thank you'. Picking each year can be fun, but it also requires dedication, sacrifice, and often discomfort.

SANDISFIELD HOUSE TASTING

December 7 - 8, 1 to 5 pm

This may be the last annual Christmas tasting at Sandisfield House, because Trent and Norma Bobbitt have sold the property. Be sure to come and see their careful restoration of this historic old home, especially if you have not been before or if you would like some of the antique furnishings. This fine collection of furniture pieces is available for those interested, because they are unable to move all to a new setting. Discover unique and unusual treasures as Sandisfield House tastings conclude.

It's also your chance to taste the latest releases from the Vineyard around the warm hearth in the kitchen. And also either before or after your visit, you may stop for your Christmas tree at Manners Pine Tree Lodge.

Henry Taylor, there, says you may stop during the Holidays and cut your own tree. Horse-drawn hayrides take you out and back on your tree-search. At the Lodge you can warm up by the fire with hot chocolate, soup and goodies available. On weekends carolers sing the old favorites. Any tree you cut is $35 and they are open daily Nov. 29 to Dec. 22. Manner's is located on Dodgeville road off SR 46 between US 6 and 322 as you go south from Sandisfield. For more information call 216-294-2444.

BARRELS & PLANTERS

Used barrel halves make neat planters in the spring or maybe even for indoor plants or small trees now. Barrels are $40 and halves are $22.

WINE & DINE

The tenth annual dinner presenting the new wines of the Lake Erie appellation will be at the Avalon Hotel in Erie on December 3. The wine tasting starts at 6:30 p.m. with dinner at 7 p.m. (four courses). The cost is $27 each. Reservations are due by Friday, November 22. For more details and/or reservations call 1-800-600-WINE.
**Chardonnay**

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1989</td>
<td>Library Reserve</td>
<td>15.00</td>
<td>162.00</td>
</tr>
<tr>
<td>1991</td>
<td>Fruity, well-balanced, light oak.</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1991</td>
<td>Reserve - Elegant balance great vintage.</td>
<td>18.00</td>
<td>194.60</td>
</tr>
<tr>
<td>1992</td>
<td>Light &amp; Flinty - Hint of Oak.</td>
<td>12.00</td>
<td>129.60</td>
</tr>
<tr>
<td>1993</td>
<td>Reserve - Firm, round, complex, long finish.</td>
<td>18.00</td>
<td>194.60</td>
</tr>
<tr>
<td>1993</td>
<td>Pinot Chardonnay Reserve - A Markko Speciality, a 13.5% Pinot Gris - Unfiltered. &quot;Anchorage&quot;</td>
<td>21.00</td>
<td>226.80</td>
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</tbody>
</table>

**Pinot Noir**

(Limit of 6 bottles)

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1990</td>
<td>Good nose, medium body. Soft</td>
<td>18.00</td>
<td>n.a.</td>
</tr>
<tr>
<td>1993</td>
<td>Reserve . . . Fine nose, full body. Unfiltered</td>
<td>25.00</td>
<td>n.a.</td>
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</table>

**Covered Bridge**

- Riesling 7.50 81.00
- Chardonnay 7.50 81.00
- Cabernet Sauvignon 7.50 81.00

**Nice-to-Have**

- Wine Glasses, with Markko logo, 8 or 12 oz., 24% leaded crystal 4.00 40.00
- T-Shirts L or XL 14.00
- Sanbri two-pronged cork pullers 4.60
- Poster - Free with case 3.00

**Cash, Check, Visa & MasterCard accepted**
LIBRARY RESERVE - New Label

The last 20 cases of 1989 Chardonnay Lot 901 carry a Library Reserve label this year. With seven years in the bottle it shows how a typical Lake Erie vintage can mature and develop. After some olives in the bouquet, it tastes refreshing, light, balances with fruit and a good finish. Not overly complex, use it for fun tastings, meals or gifts. Priced at $15/btl or $13.50 in a case - a treat for the Holidays.

As you probably guessed a wine library is a collection of bottles used to reference each vintage and variety and even each wine lot. And enough wine needs to be kept from each of these categories so that they can be sampled many times over the years. (This library browsing is a tough job but . . .) Parts of some lots (the good ones) are also held back for release when the wines have fully matured and are at their peak. Mysteriously these wines come together, develop bouquet, and show the balance of flavor, taste and finish in a way only wines do well.

MARKKO CUP '96

Lake Erie challenged all boats and crews with high winds and seas. All of Friday before the race, and Saturday morning the Lake was rough. Start was postponed two hours as weather improved. Still 20 of the 33 entries finished the course in a little over five hours. Thanks to Chuck Koski and Karen Maki for having dinner waiting. AYC has its own label Full Sail Chardonnay.

<table>
<thead>
<tr>
<th>Place</th>
<th>Overall &amp; A</th>
<th>Boat</th>
<th>Skipper</th>
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<tbody>
<tr>
<td></td>
<td>Lowefin</td>
<td></td>
<td>Clint</td>
</tr>
<tr>
<td>2nd A</td>
<td>Epiphysis</td>
<td>Brodsky</td>
<td>Perden</td>
</tr>
<tr>
<td>3rd A</td>
<td>Tenspot</td>
<td>Benson</td>
<td></td>
</tr>
<tr>
<td>1st B</td>
<td>Red Dog</td>
<td></td>
<td>Benson</td>
</tr>
<tr>
<td>2nd B</td>
<td>Obsession</td>
<td>Marorano</td>
<td>Koch</td>
</tr>
<tr>
<td>3rd B</td>
<td>Pony Express</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1st C</td>
<td>Vagabond</td>
<td></td>
<td>Kipp</td>
</tr>
<tr>
<td>2nd C</td>
<td>Pinafore</td>
<td>Anderson</td>
<td></td>
</tr>
<tr>
<td>1st JAM</td>
<td>Silmaril</td>
<td></td>
<td>Jentoft</td>
</tr>
<tr>
<td>2nd JAM</td>
<td>North Star</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3rd JAM</td>
<td>Tachyon</td>
<td></td>
<td>Canfield</td>
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</tbody>
</table>

THANK YOU

To those of you who wrote with comments on your wine, thank you. Your enjoyment and analysis of what you taste helps to confirm and guide this Winegrowing business. Feedback helps the mission of discovering the essence of the Lake Erie appellation in each variety and year.

Also your support as customers makes it possible to continue over the years. Thank you again for coming, for sharing your wine and your enthusiasm.