Fall 1984

No. 14, The Gadding Vine and Wine List, Fall 1984

Markko Vineyard

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Discounts . . . Case price is the bottle price discounted 10%. (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 . . . $2.00

Deliveries . . . For the fastest service, we suggest UPS. (See Shipping above.) At times, free delivery is possible. Please check with the Vineyard for our travel schedule.

Gift Packs . . . an ideal gift for friends and business associates. Any two wines of your choice may be included. Please inquire about multi-pack orders. (See Shipping.)

HOURS: 11 a.m.-6 p.m.
   Monday - Saturday
   Closed Sunday
   — Tastings by appointment —
REFLECTIONS . . . from E. B. White

Spent the rest of the morning studying the crisis in the newspapers and watching apple-fall and leaf-fall in my city backyard. Where nature is cleverly boxed and has therefore an appearance of special value, as of a jewel so precious that it must always be suitably contained. The day was clear, with a gentle wind, and the small leaves descended singly and serenely, except now and then when a breeze entered and caused a momentary rain of leaves — what one weather prophet on the radio calls “inner mitten” showers.

FROM THE VINEYARD . . . .

“Inner mitten” showers at the end of September and a pesky hail storm drew an anxious breath from Arnie, but harvest went on as usual as the crew took to the field October 1st . . . . a short crop expected. Botrytis, caused by late summer rains, could be seen in every section of the vineyard . . . . disappointing after an exhilarating summer . . . . Chardonnay sugars came in at 20½ to 23½ brix . . . . 4 tons harvested . . . . Riesling picking was delayed for a week or so to give them a chance to ripen . . . . a cloudy week kept the sugars low. (This was the first Riesling to need chaptalizing). . . . 5 tons harvested, eventually Reds were scarce this year. . . . A quick estimate on the Cabernet yield total about 1 ton. . . . The ’84 harvest was second smallest in Markko’s history.

ASHTABULA COUNTY RESEARCH CENTER

The backyard dream of Ohio’s grape growers will soon become a reality as the State’s Controlling Board gave final approval for a grant of $135,000 to build a grape research facility in Ashtabula County. Ground breaking ceremonies were held October 4th at the 47 acre site — just north of Rte. 84 and east of Green Road in Kingsville Township — where horticulturist Garth Cahoon of the Ohio Agricultural Research and Development Center in Wooster described the three stages of putting this dream together: “Let’s do it; Let’s do it right; and let’s do it right NOW”. Thanks to the support of state representatives, Ashtabula County Commissioners, the Ohio Wine Producers and the Ohio Grape Industries Board, the seed of an idea will at long last bear fruit.

With the advent of the new research station, experiments will be conducted on local soil under local conditions — an important step for growers who otherwise depended on research from the Fredonia, New York Center. Since climate, soil and growing conditions differ so region to region, ‘homegrown’ research can only aid in the on-going development of Ohio’s grape industry. A fact not totally recognized by countians is that Ashtabula County is the largest producer of grapes in the state with over 1800 acres planted and yielding a 2 million dollar crop.

AMERICAN WINE SOCIETY

The American Wine Society will hold their annual conference Nov. 8, 9 and 10 in Cleveland this year at the Bond Court Hotel. The conference is open to interested wine lovers who wish to improve their knowledge of wine through educational seminars and tastings of every description. Featured speakers will include noted author Leon Adams, Jane Moulton, wine and food writer, Charles Miller of Mondavi Winery, Arnie Esterer will comment on the merits of the Lake Erie Appellation, (an on-going effort to gain recognition for the Lake Erie region). A showcase of American Wines, awards and competitions, and a wine judge certification program are among the many activities AWS members and friends can participate in during this busy weekend downtown. Take advantage of the location — good food, good wine and good friends are guaranteed.

The PONT COUVERT (Covered Bridge) chapter of the American Wine Society, an off-shoot of the parent organization, has formed under the chairmanship of Jim von Tesmar, Stuart Cordell, Vice Chairman and David Pontius, Secretary/Treasurer. The Ashtabula County chapter is the first in the area and we encourage all interested tasters to contact any one of the officers or the Winery office for information and meeting dates. We wholeheartedly support this new venture and wish them success as they discover the joys of wine together.
**Chardonnay**
Selected lots of pre-1980 wines are available in limited quantity. Please inquire.

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1980</td>
<td>Delicate bouquet, “flinty” finesse, Lot 025, 029, 041</td>
<td>8.00</td>
<td>86.40</td>
</tr>
<tr>
<td>1981</td>
<td>Full body, soft, gold, Lot 121, 123, 125</td>
<td>7.00</td>
<td>75.60</td>
</tr>
<tr>
<td>1982</td>
<td>Full-bodied, warm, gold, Lot 221 Reserve, Lot 223</td>
<td>9.00</td>
<td>97.20</td>
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**Cabernet Sauvignon**

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<th>Description</th>
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<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1979</td>
<td>Spicy nose, medium body, long future, Lot 91</td>
<td>9.00</td>
<td>97.20</td>
</tr>
<tr>
<td>1980</td>
<td>Soft-toasted oak tones, Lot 01, 02, 03 magnum</td>
<td>9.00</td>
<td>97.20</td>
</tr>
<tr>
<td></td>
<td></td>
<td>14.50</td>
<td>78.30</td>
</tr>
<tr>
<td>1981</td>
<td>Robust, full-bodied, Lot 11, 12</td>
<td>8.00</td>
<td>86.40</td>
</tr>
<tr>
<td>1982</td>
<td>Briary, young, good nose, Lot 21</td>
<td>8.00</td>
<td>86.40</td>
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**Riesling**

<table>
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<tr>
<th>Year</th>
<th>Description</th>
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<th>Case</th>
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<tbody>
<tr>
<td>1983</td>
<td>Fruity, fresh, Lot 312, 314</td>
<td>7.00</td>
<td>75.60</td>
</tr>
<tr>
<td></td>
<td>Sweet Riesling, 8% residual sugar, Lot 316, split</td>
<td>15.00</td>
<td>324.00</td>
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<tr>
<td></td>
<td></td>
<td>750 ml</td>
<td>25.00</td>
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**Table Wines**

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<tr>
<th></th>
<th>Covered Bridge</th>
<th>Picnic White</th>
<th>5.00</th>
<th>55.00</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Picnic Red</td>
<td>6.00</td>
<td>65.00</td>
</tr>
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</table>

|                  | Underridge White | Non-vintage Riesling, Chardonnay or a blend of both | 750 ml. | 4.00 | 42.00 |

Tastings — $.50 per wine or free with purchase of a case —by appointment only—

Rev. 11/84
OFF THE LEAS . . . 

Ohio has risen to fifth place in gross wine production, California leads the nation followed by New York, Washington, Virginia and finally Ohio with 706,000 gallons. . . . In the too-good-to-miss category comes this little item — The Winery Game (as seen in the WINE ENTHUSIAST); according to the catalog, $20.00 will buy a game that gives you “the opportunity to be a winery owner - for fun! “You’ll learn the do’s and don’ts first hand. You pay the price, face the problems and win or lose - just like the real wine makers!” (I wonder if the game also includes a few ‘problems’ like pest and weed control, equipment failures, spring frosts and rain through the entire month of October . . . but then they never asked for our advice!). . . . Thanks go to Karin Welzel and Gordon Kuster for their fine article in the September 26th edition of the Columbus Dispatch “Ohio Seeks New Greatness with Grapes”. According to Welzel, Ohio’s grape growers and winemakers feel they are witnessing a renaissance in Ohio’s wine industry. With the development of hardy, more disease-resistant strains, Ohio is capable of producing quality wines with a character and complexity all its own. Welzel goes on to observe the emergence of a younger generation of wine drinkers who are developing a sophisticated palate and a curiosity beyond ‘soda pop’. Many of these young consumers seek out the higher-quality wines and in doing so, send a signal to the grower and winemaker - “we’re here and we’re serious wine drinkers”. 

Pinot Noirs’ we’ve tasted and remembered: ’61 Clos de Vougeot, Dr. Frank’s ’67 Vinifera Wine Cellars and ’81 Eyrie Vineyards Reserve (Oregon). . . . Speaking of Pinot Noir, Markko releases its first vintage next year . . . . Oregon is producing beautiful Pinot Noir as Arnie discovered on his trip to Eugene several months ago for the 1st International Conference on Cold Climate Viticulture. The northwest climate seems particularly well suited to this grape with its cool summers and moderate winters. The resulting wines are impressive. Distinctive among the smaller operations is Eyrie Vineyards located in Eugene. Oregon Chardonnay is receiving lots of well-deserved attention, but Ohio with its warmer summers and colder winters has the potential to surpass them, in both Riesling and Chardonnay.

MARKKO VINEYARD
ANNUAL
CHRISTMAS TASTING
SUNDAY, DEC. 9, 1984
SANDISFIELD HOUSE
1 - 6 p.m.
crafts • music • wine
Sandisfield House is located three miles south of Jefferson on Rte. 46, intersection of Footville-Richmond Road and 46.

The Gadding Wine
Markko Vineyard
R. D. 2, South Ridge Rd.
Conneaut, Ohio 44030
Address Correction Requested