1987

Wine List, 1987

Markko Vineyard

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<table>
<thead>
<tr>
<th>Year</th>
<th>Variety</th>
<th>Lot</th>
<th>Cases</th>
<th>Harvested</th>
<th>Brix</th>
<th>Alcohol</th>
<th>Bottled</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1984</td>
<td>Chardonnay</td>
<td>471</td>
<td>80</td>
<td>10/17/84</td>
<td>20.5</td>
<td>12%</td>
<td>5/87</td>
<td>A small vintage in ‘84 produced this pleasant Chardonnay with the usual Markko character you’ve come to expect. Should age well. $97.20 per case or $9.00 per bottle.</td>
</tr>
<tr>
<td>1985</td>
<td>Chardonnay Reserve</td>
<td>577</td>
<td>60</td>
<td>9/30/85; 11/85</td>
<td>22.8</td>
<td>13%</td>
<td>5/87</td>
<td>Imagine the unique taste of a wine made from grapes fermented and aged in a Markko oak barrel. This lovely, soft Reserve Chardonnay was never racked or moved, but aged “Sur Lees” (on the lees) for a year and a half in oak - a technique picked up during my last trip to Meursault, France. $170.00 per case or $16.00 per bottle.</td>
</tr>
<tr>
<td>1985</td>
<td>Pinot Noir</td>
<td></td>
<td></td>
<td>Harvested 10/85; 11/85</td>
<td>21.3</td>
<td>13%</td>
<td>5/87</td>
<td>Another small crop with primary and secondary bunches harvested a month apart, then blended together for the final cuvee; fully characteristic, medium-bodied with good color and balance. Markko’s second Pinot Noir. A limit of 2 bottles per customer at $14.00 each.</td>
</tr>
<tr>
<td>1986</td>
<td>Cabernet Sauvignon</td>
<td>66</td>
<td>80</td>
<td>11/3/86; Pressed 11/17/86</td>
<td>21.3</td>
<td>13%</td>
<td>9/87</td>
<td>Markko winemaker, Ali Nuernberg, introduced the method of “maceration carbonique” (submerged cap, whole berry fermentation) for this wine made from grapes picked very late in the season. As this technique is usually reserved for a Beaujolais, we’re pleased to discover that it produces a Cabernet that’s fruity, soft, low in tannin and very drinkable now. Should mature early, in 2 to 3 years. $97.00 per case or $9.00 per bottle.</td>
</tr>
</tbody>
</table>

You Are Invited

to a

CASE CLUB

HALLOWEEN TASTING AND RELEASE

of

New Wines for 1987

Friday, October 30    7 - 10 p.m.
Saturday, October 31   1 - 6 p.m.

($2.00 tasting fee)
WINE ORDER

Sold to: ___________________________________________________

Name ______________________________________________________

Street _______________________ Tel. No. ______________________

City ___________________ State ___________ Zip __________

Visa/MC No. _______________ Exp. ________________

Check enclosed _____ Cardholders signature____________________

Ship to: (if different from address above) _______________________

Name ______________________________________________________

Street _______________________ Tel. No. ______________________

City ___________________ State ___________ Zip __________

Shipping instructions: _________________________________________

________________________________________

Gift Message

Your check or charge card will hold your wine for pick-up within three months. Please call if you need to make other arrangements as space is limited.

Markko Vineyard
R. D. 2, South Ridge Rd.
Conneaut, Ohio 44030
(216) 593-3197

Address Correction Requested

Halloween Tasting & Release
Oct. 30, 31 — 1-6 p.m.