Fall 1982

No. 10, The Gadding Vine, Fall 1982

Markko Vineyard

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Where there is no wine, love perishes, and everything else that is pleasant to man.
— Euripides: The Bacchae, c. 410 B.C.

Accuse not nature, she hath done her part; Do thou but thine.
— John Milton: Paradise Lost, VIII, 1667

ODDS N ENDS SALE

The biggest crowd ever assembled in Markko’s front yard enjoyed wine and cheese on a late September Saturday buoyed by the perfect weather and agreeable company. Over 2000 people came and sampled Markko’s own to the tunes of Andy Debevc and his music. We are grateful to the many friends who joined us and to the Plain Dealer for their lovely article bringing us to your attention. We hope that now you’ve discovered us, you’ll visit often in any season.

VINEYARD RECOVERY AND EXPANSION

The important recovery and healing of the winter damage to the vines won’t be apparent until pruning time next spring. Some galling is evident now but, hopefully, it can be cut out.

This spring, we planted 1000 Riesling and Chardonnay vines in a small expansion to the vineyard. This was done to cover possible winter losses and production losses when we pulled out the Top Vineyard this fall. The Top Vineyard was one acre planted with mostly experimental vines of Pinot Noir, Gamay, Seyval Blanc and some Riesling and Chardonnay. This spot will be recontoured to allow for better drainage and utilization of the land. Also, the rows will be re-planted east-west instead of north-south.

HARVEST 1982

If you recall, the Spring issue of “Gadding Vine” reported that the harsh winter of ‘81-82’ caused 40 - 60% bud kill in Riesling, 80 - 90% in Chardonnay and 55 - 60% in Cabernet — hardly a promising forecast of things to come. . . . To our surprise and relief, adjusted pruning, and grapes from surviving buds produced a fair yield of high quality fruit during one of the earliest harvests ever recorded in our Vineyard. A short summary of the various grape yields might be of interest to you.

Although the Chardonnay buds could not be totally replaced, the early crush produced 600 gals. at 23° Brix. (Harvest began October 1st.)

The Riesling was less affected by bud damage resulting in 800 gals. at 21° Brix. Riesling harvest was completed by October 11.

The last of the grapes — the Cabernet — were slower to ripen. We allowed them to have a week longer in hopes of bringing the sugars up, however cool weather prevailed causing no change in the eventual yield at 21° Brix. The grapes were harvested October 19 and the pressing completed October 29.

HOLIDAY TASTING AT SANDISFIELD HOUSE

Hosts Trent and Norma Bobbitt have spent 10 years restoring this classic early Western Reserve home at Rays Corners. We think you will enjoy this lovely setting while you sip Markko wines and listen to seasonal folk music by Patchwork. Current and new bottlings will be available for the holidays. Handmade Christmas presents will also be available.

Sandisfield House is at the intersection of Route 46 and Footville-Richmond Road three miles south of Jefferson. We look forward to greeting old and new friends there.
OUR VALUABLE HELPERS-The nice article by Winn Rosch which was recently in the Plain Dealer introduced you to Linda Frisbie, a Markko friend and employee since 1978. Linda is the only full-time employee, consequently, she’s involved in almost everything from tastings to wine making and pruning. Helping part-time in the cellar are Karen Christensen and Judy Guscott.

During tying in April and harvest in October, workers come from outside the family. Lucille Kelly started in 1973 after experience in the Concord vineyards and has supervised the Spring tying and Fall picking crews for a number of years. When the cold winds blow, or the rains or thaws turn the aisles to mud, her good humor has kept us all together. On her crew this fall were Mary Jo Sandella, Bernie Sandella, Scott Sandella, Chris Kelly Paneto, Mark Seifert, Harold Easton, Dave Detrich, Mark Jarvis, Hank Jarvis, Christine Frisbie, Dennis O’Connor and Jeff Lebzelter. Three were new to the crew this year and all live in Conneaut. Thanks to this hard-working crew (who know no hours) the many jobs are completed with spirit and enthusiasm.

OB TAINING MARKKKO WINES – Many people ask what is the best way to get Markko wines. I think the answer is to come to the vineyard. Most just enjoy a chance to get away from it all and to take time to enjoy the trip and the scenery. You can taste the Lots you’re interested in and maybe bring a picnic. Many people come with friends to show them what Ohio has to offer. Here you have the opportunity to buy wines offered only at the winery and to take advantage of the case and multi-case discounts.

If you cannot make the trip, we encourage you to let us know by mail or ‘phone what you need. We accept Visa and MasterCharge. Instate delivery by UPS is quick and costs only $6.00 per case. Direct delivery may be possible depending on our travel schedule.

Following is a list of restaurants in Ohio carrying Markko wines. Ashtabula, Hulberts, Hil-Mak; Painesville, Quail Hollow; Cleveland, AuProvence, The Greenhouse, Hecht’s Beachcliff, Noggins; Toledo, Toledo Club; Columbus, L’Armagnac, The Wine Cellar, The Dell; Hamilton, The Hamilton Club; Lebanon, The Golden Lamb; Cincinnati, Maisonette, The Luxembourg House.

WHAT IS A LOT? –
You see reference to Lots on the Wine List. You can find Lot numbers stamped on the back of the labels when you “read through” the bottles. In France a Lot is sometimes called a Cuvee, an American term is Batch. Wines from the same vintage of the same grape can vary and the Lot designation recognizes this difference. These variations can be the result of certain vineyard conditions or in some cases, varying cellar practices. The winemaker uses his skill and judgement in creating Lots. The resulting variety is part of what makes wines so interesting and enjoyable.

BECOME A CASE CLUB MEMBER –
Your purchase of a case of wine at least once a year entitles you to the benefits of Case Club membership. Besides the “Gadding Vine”, you will receive first notice of new bottlings and special events. Also, you will receive a multi-case discount. As a Case Club member, you will be joining a group of people whom we especially prize/appreciate/value.

GIFT CERTIFICATES –
Gift certificates for Markko wines are available in whatever amount you wish. This is a thoughtful way to introduce a wine-loving friend to Markko wines. Please consult with us about obtaining the gift certificate.

MARKKKO GIFT PACKS –
An ideal present for friends or business associates is the Markko Gift Pack. Any two bottles of your choice can be included. We can arrange in-state delivery. Consult with us about Gift Packs. With Markko wines you can simplify your holiday shopping.