Fall 1983

No. 12, The Gadding Vine and Wine List, Fall 1983

Markko Vineyard

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Markko Wines

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.

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.)

VISA AND MASTER CARD ACCEPTED

HOURS: 11a.m. — 6 p.m.
   Monday - Saturday
   Closed Sunday
   — Tastings by appointment —

Markko Vineyard

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

Winegrowers in Conneaut, Ohio
Since 1968
Once if I remember well, my life was a feast where all hearts opened and all wines flowed.

- Rimbaud, 1873

HARVEST 1983

The bright yellow grape baskets and picking carts are stored away for another October. The pickers sit with their bone-weary feet up on the nearest chair, sipping a glass of wine to celebrate the end of a long season in the vineyard. . . . a season that brought in the largest grape crop on record for Markko - 34 tons. The Cellar is humming. Ten tons of Riesling, 12 tons of Chardonnay and 12 of Cabernet are safely perking. The smell of fermenting grapes is heady.

Weather for the pickers was almost perfect, but we should mention the affect it had on the grapes. Riesling was hit hardest by unseasonably warm nights and drought-like conditions that may have held back vine growth. Sugars were the lowest in 13 years coming in at 18 - 19° brix. We resisted the chance to let the Riesling hang longer and picked the second week in October, earlier than normal. A week of rain followed, threatening the remaining crop, forcing us to finish up quickly by selective picking. We managed to bring in a small batch of late-harvest Riesling registering 26° brix. Chardonnay fared a little better at 20° brix and Cabernet came in at 19° brix plus. All the grapes had good acid levels.

The story of this year’s harvest isn’t complete without giving credit to the valuable picking crew who are part of the Markko family: Linda Frisbie, Lucille Kelly (captain), Karen Christensen, Dave, Bernie, Carmeena, Jeff, Mary Ann, Christine, Ed, Christine and Dennis Frisbie, Terri, Rachael and Bob. This cheerful, hardy group is the real backbone of Markko. Thanks for the long hours and hard work.

OTHER WINES, OTHER TIMES

Over the last few years, we’ve gathered quite a few bottles of other peoples’ wines. They are mostly American and from both sides of the Mississippi. You’re invited to share these with us when the corks are pulled at the first of three monthly tastings beginning the second Tuesday in January. Because of limited space and limited bottles, tastings will be limited to the first 20 people. Reservations at $12.00 per person may be sent directly to Markko and should be in by the first of each month. January will feature Chardonnays, February, Cabernets and in March, Rieslings and mystery whites. Tastings begin at 7:00 p.m.

Novices and experienced tasters alike should enjoy this wide selection of wine and we hope to see you January 10th, February 14th and March 13th.

EASTERN WINES ON THE MOVE

A letter from Toby T. Zettler, American Trade Consul, Toronto, Ontario brings us word of a blind tasting held recently in Toronto for members of the Society for American Wines. He stated the following, “Using... a modified University of California twenty-point system, your (Markko’s) 1980 CHARDONNAY edged out Mondavi’s 1981 Chardonnay for the “Best of Show” at the tasting. . . . . The performance of your wine at this particular tasting certainly was a boost for eastern wines in general and Ohio wines in particular.” Our thanks to Mr. Zettler for his ‘encouraging word’. Look out California, here we come!

OFF THE LEES . . . .

Thank yous are many this year... to Jane Moulton, Wine Editor for the Cleveland Plain Dealer, for her continued favorable mention; to Brian Kinal, Showcase Writer, Erie Daily Times, for his nice article... Mary Lou Sneid, staff reporter for the Sunday Paper article; to Robert Higgs, staff reporter, the Sunday Paper for his work on the new Lake Erie appellation of which Markko Vineyard started 10 years ago; to Wynn Rosch, free-lance writer, Friday Magazine (Plain Dealer) for harvest articles... to Peter Machamer, Wine Editor, Pittsburgh Post-Gazette for his favorable comments about Markko wines in his article about the results of the Eastern Lake Erie Wine Society tasting at Quail Hollow.

UP AND COMING

Wineries Unlimited - December 1 - 3, Rochester, NY. (For information, contact EGGWN, Box 229, Watkins Glen, NY 14891).

Grape Short Course - February 20 - 22, 1984, Columbus, OH sponsored by OARDC, OWPA. (Information - Doniella Winchell, (216) 466-4417).
NEW

Magnums (1.5 liter) and splits (375 ml) are now available from Markko as well as the usual bottles (750 ml). Check with us to see if we have your favorite wine in these sizes. Some of the recent bottlings are included. The splits are often just right for dinner for two and the magnum a good buy for company. One note — the magnum is a little awkward to pour so we suggest using a carafe to split the bottle. Give us your reaction to this idea as we will continue to offer them as long as it’s feasible.

GIFTS FOR THE SEASON

As the Holiday Season approaches, consider giving Markko wines as a thoughtful, appreciated gift. Choose either Gift Certificates in the amount you specify or send a two-bottle Gift Pack. If you can, come out and taste our current bottlings. Otherwise, just send us your gift list of friends and business associates. We’ll consult with you to see which wines you would like to include and then send them on their merry way.

SANDISFIELD HOUSE

Please join us —

At Sandisfield House on Sunday, December 11th, from 12-6 for our annual Christmas tasting for all our good friends and customers. We think you will enjoy the setting of this classic early Western Reserve home that hosts Trent and Norma Bobbitt have lovingly restored at Rays Corners. You can sample current and new bottlings of Markko wines now available for holiday presents and festivities. Handmade Christmas presents will also be for sale.

Dale Vodraska will be there with SUNNYDALE cider and apples locally grown on his family farm . . . . and at nearby MANNERS TREE FARM, they’ll take you on the wagons out into the woods where you can choose and cut your Christmas tree.

Sandisfield House is at the intersection of Route 46 and Footville-Richmond Road three miles south of Jefferson. To reach Manners Tree Farm, continue on 46 south from Sandisfield House for 5 miles to Dodgeville Road (just south of New Lyme) and then travel one mile east to the farm.

We look forward to greeting old friends and new at Sandisfield House.

OLD BRIDGE, NEW LABEL

Markko’s new “Covered Bridge” label is a commemorative one celebrating the completion of Ashtabula County’s newest ‘old’ bridge located less than a mile from the vineyard. It’s the thirteenth covered bridge in the county and the third within 10 minute drive of Markko.

The bridge, built entirely of wooden timbers, replaces an 83-year old iron span which carries State Road across the Conneaut Creek. It is 140 feet long with a clearance of 14 feet, six inches high. The bridge was built by CETA workers under the supervision of County Engineer, John Smolen. His design is also on our label.

The grand opening on Sunday, November 6th was a big event for the county. Country music bands, old cars, crafts and even wine were on hand for the hand-clapping celebration. We hope you’ll take advantage of our newest neighbor and stop by Markko on the way, for a taste of Covered Bridge White or Red.

Incidentally, the white is a pleasant Riesling, at $5.00 per bottle ($55.00 pr. case), the red a nice Cabernet that should age well at $6.00 per bottle ($65.00 pr. case).
**Chardonnay**

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Complex, full-bodied blend of five vintages, hints of oak</td>
<td>Lot X53 750 ml. 6.00 65.00</td>
<td>magnum 11.00 60.00</td>
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<tr>
<td>1976</td>
<td>Austere “stony” flavor</td>
<td>Lot 631,633 6.50 70.20</td>
<td></td>
</tr>
<tr>
<td>1979</td>
<td>Well-rounded, buttery, earthy</td>
<td>Lot 921,923 Reserve 11.00 118.80</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Lot 925 8.00 86.40</td>
<td></td>
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<tr>
<td>1980</td>
<td>Delicate bouquet, “flinty”, finesse, fined</td>
<td>Lot 025 Unfiltered 9.00 97.20</td>
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<tr>
<td></td>
<td></td>
<td>Lot 027,029 Filtered 8.00 86.40</td>
<td></td>
</tr>
<tr>
<td>1981</td>
<td>Full body soft gold</td>
<td>Lot 121,123,125 7.00 75.60</td>
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<tr>
<td></td>
<td></td>
<td>magnum 13.00 70.00</td>
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**Cabernet Sauvignon**

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<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>1979</td>
<td>Spicy nose, medium body, long future</td>
<td>Lot 91 8.00 86.40</td>
<td></td>
</tr>
<tr>
<td>1980</td>
<td>Soft-toasted oak tones</td>
<td>Lot 01, 02, 03 8.00 86.40</td>
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<td></td>
<td></td>
<td>magnum 14.50 78.30</td>
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<td></td>
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<td>split 4.50 108.00</td>
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**Riesling**

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<th>Year</th>
<th>Description</th>
<th>Bottle</th>
<th>Case</th>
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<tbody>
<tr>
<td>1977</td>
<td>Sweet Riesling, dark, flowery, pungent 14% residual sugar</td>
<td>Lot 702 split $15.00 $324.00</td>
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<tr>
<td></td>
<td></td>
<td>750 ml. 25.00 270.00</td>
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</tr>
<tr>
<td>1980</td>
<td>Kabinett, dry, light, fresh</td>
<td>Lot 012, 014, 032 6.00 64.80</td>
<td></td>
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</table>

**Table Wines**

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<tr>
<th>Wines</th>
<th>Bottle</th>
<th>Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Covered Bridge</td>
<td>Fresh, fruity non-vintage table wine</td>
<td>Picnic White 5.00 55.00</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Picnic Red 6.00 65.00</td>
</tr>
<tr>
<td>Underridge White</td>
<td>Non-vintage Riesling, Chardonnay or a blend of both</td>
<td>750 ml. 4.00 42.00</td>
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<tr>
<td></td>
<td></td>
<td>magnum 7.50 40.50</td>
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</tbody>
</table>

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

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