Markko Wines

Discounts ... Case price is the bottle price discounted 15%. (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 ... $2.50

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. For out of state deliveries, please inquire.

Gift Packs ... an ideal gift for friends and business associates. Any two wines of your choice may be included. Six packs or more - 15% discount.

HOURS: 11 a.m. - 6 p.m.
Monday - Saturday
Closed Sunday
- Tastings by appointment -
(216) 593-3197

Visa & MasterCard accepted
(216) 593-3197

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

Lake Erie
Winegrowers
Conneaut, Ohio
Since 1968
Of all the trees that grow so fair,
old England to adorn,
Greater are none beneath the sun,
than Oak and Ash and Thorn.
-Kipling

NEW BOTTLINGS
1989 Chardonnay, Lots 911, 913, 915, 917. Light flavor. Taste of pears with a delicate Chardonnay nose; aged two years in a blend of oaks.
710 cs. $10/$102

250 cs. $11/$112.20

THE MIGHTY BARREL FACTS
- barrel life is about six years
- three vintages pass through each barrel
- one-sixth of the barrels are replaced each year
- Markko Chardonnay spends two years all in one barrel
- at bottling, ten barrels are selected for each lot. Through lab analysis and taste, a "blend of oaks" goes into each lot.

A COOPER OF HIGH DEGREE
A & K Cooperage in Higby, Missouri is building a reputation on intangibles - American Oak barrels whose very asset is something you cannot see: its effect on what it holds.

While French Oak has long been considered the "aristocrat" in barrel aging, American Oak is gaining respect through the efforts and expertise of Daryl Andrews, owner and Cooper at A & K.

Following established European traditions of barrel making, Andrews selects his wood as meticulously as a diamond cutter his stone. He maintains a large stock of American oak at the cooperage where it is split, air-seasoned and bent over a wood fire in the traditional cooper's method.

Arnie's interest in American Oak and in particular, Ohio Oak grown right here on the back forty, led him to Andrews. In 1984, Markko Oak was shipped off to Missouri where Andrews turned it into barrels in time for the '85 harvest. Of the 90 or so barrels that line the cellar, most now are from Missouri.

Having access to our own cooper means barrels can be made to order. Markko wines appear to develop best in heavier "toast" produced by a more intense fire during the coopering process. Heating the wood heightens its vanilla flavor giving it that warm, toasty character many apparently find so intriguing and mouthwatering in Chardonnay and Cabernet wines. "Toasting" is really a matter of degree depending on the type of barrel and its use.

Like wine making, coopering is an art based on old world traditions. In an age of high tech and shortcuts, Andrews banks on the intangibles shining through - where value is measured by a wood fire, sturdy oak and the straightness of its grain.
here in Ohio, people have been making wines for over 100 years, so I suppose my partner, Tim Hubbard, and I can hardly call ourselves pioneers because we had guidance from Dr. Konstantin Frank. Yet we’ve often felt that way since Markko Vineyard’s beginnings in 1968.

Getting Markko off the ground meant turning my back on a 17 year career as an industrial engineer. Somehow transform myself from a desk-bound paper-pusher into a living, breathing dirty fingernails farmer.

It also meant that my wife, Kate, and I, as well as our three sons and daughter, had to pull together as a family with everyone pitching in to plant the vines, harvest the grapes, do whatever had to be done.

But the real pioneering came with the vines themselves. Because Markko Vineyard represented one of the first serious attempts by an Ohio wine maker to grow European Vinifera grapes on the shores of Lake Erie. Other wine makers had had some success with the hardier French-American hybrid grapes. Now, we were setting out to pour heart and soul into two of the world’s great Vinifera - Chardonnay and Riesling grapes.

Today that pioneering has borne fruit. Our Chardonnay and Riesling wines can hold up their heads proudly in the company of America’s finest white wines. They’re recognized and acclaimed for their fine varietal character by some of the country’s leading wine experts.

Our Cabernet Sauvignon, an experiment of more recent vintage, is coming into its own as well. Blended with Chambourcin, Cabernet Franc, and Merlot, our Cabernet is a hearty-mouth-filling red wine.

And we also make two table wines. Underridge, our white wine named for the road by the vineyard, and The Covered Bridge varietals, are honest, simple, straightforward wines, made for your everyday table.

We’re enormously proud of every one of these wines. They are perhaps our greatest satisfactions, but not our most fundamental. For this venture that has been Markko Vineyard has enriched our lives in other unexpected ways.

It has, for example, given all of us the satisfaction of working together in the vineyard as a family.

It has given each of us the satisfaction of participating in a tradition almost as old as mankind itself - the making of wine, the blood of life.

But most important of all, it has given us renewed faith in the Lord and our purpose for living - meaningful work producing a food, the beverage of moderation.

And thus each year, as we prune the vines, care for them and watch the grapes turn into wine, we are thankful for the wondrous workings of God’s world. We are especially grateful to all of you, our customers, for your support as we have grown up. We could not have done it alone.

Now, our future is with people like you - people who love wine, the good earth that produces it, and the companionship that surrounds it - to come, bring your friends and share these Markko Wines with us.

Winemaker

WHAT MAKES LAKE ERIE WINES UNIQUE

Many wine drinkers sense the difference between Lake Erie wines and other appellations. As consumers you can help. Since they share a common climate, the winemakers of this region want to know the differences you notice and how you describe them. Your comments should be comparison for each variety - such as Lake Erie Chardonnay’s from other Chardonnays.

Lake Erie is the official name for a winegrowing region stretching from Toledo to Buffalo on the south shore. It measures about 270 miles long and varies from 5 to 20 miles wide - including the islands.

When you see Lake Erie on the label, or a subsection of this region, tell us about the differences you feel come from our Lake, sun or soil.
**Excelsior Champagne**
Method: Methode Champenoise
Made to order
     Bottle: 20.00
     Case: 204.00
1988: Elegant blend of Pinot Noir and Chardonnay - 50% cuvee.
     Bottle: 22.00
     Case: 224.00

**Chardonnay**
1988: Silky, subtle and elegant
     Round in the mouth
     Lot 801, 803, 805, 807
     Bottle: 16.00
     Case: 163.20
1989: Light, stony, surly.
     Hint of toasty oak & lemon
     Lot 911, 913, 915, 917
     Bottle: 10.00
     Case: 102.00

**Riesling**
1989: Dry, light and fruity
     Lot 902, 904
     Bottle: 7.50
     Case: 76.50
1990: Sweet, late harvest reserve
     Lot 012, 014
     Bottle: 18.00
     Case: 183.60
     Split: 9.50

**Covered Bridge**
Non-Vintage
- **Riesling**: 5.00
- **Chardonnay**: 7.50
- **Cabernet Sauvignon**: 7.50
- **Underridge White**: 4.00

**NICE-TO-HAVE**
- **Wine Glasses**: 3.30
- **8-oz. (24% leaded Crystal)**: 3.30 ea.
- **Sanbri two-prong pullers**: 3.30 ea.
- **T-Shirts M, L, XL**: 14.00 ea.
- **Aprons**: 14.00 ea.

**Case discount 15%**
Tastings - 50¢ per glass
(Free tastings with case purchase)
Appointments recommended

**Visa & MasterCard acceptable**