

Merlot



Vintage: 2012

Appellation: Long Island

Residual Sugar: 0.2 %

Alcohol: 13%

Varieties: Merlot (91%), Cabernet Franc (9%)

Winemaking/Ferment notes: The 2012 Merlot reflects its growing conditions, offering deep, rich fruit flavors and a solid structure. The wine went through traditional skin contact fermentation for seven days with pneumatage cap management three times daily for gentle flavor and color extraction. The ferment was pressed off and then racked into a combination of oak barrels and stainless steel tanks for maturation. The wine is a full-bodied, flavorful wine and pairs well with foods of equal intensity.

Cases: 147

Cellaring Potential: 3 - 5 years

pH: 3.38

TA: 4.95 g/L

Vineyard(s): Ackerly Pond

Harvest Date: 9/25/2012 - 10/17/2012

Oak Aging: Maturation for 24 months in French oak barrels from Maury, Francois Freres, Radeaux and Tauransaud cooperage in addition to American oak barrels from Canton cooperage and Hungarian oak barrels from Zemplen. All barrels were second and third use and medium toast.

Award(s): 2013 LA International - Silver; 2012 Finger Lakes - Bronze