



**Vintage:** 2014

**Appellation:** Lake Erie

**Residual Sugar:** 0.1%

**Alcohol:** 12.5%

**Varieties:** Merlot (98%) Cabernet Sauvignon (2%)

**Winemaking/Ferment notes:** The 2014 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:** 324 (750ml), 80 (1.5 l)

**Cellaring Potential:** 3-5 years

**pH:** 3.22

**TA:** 7.6 g/L

**Harvest Date:** 10/13 -29/2014

**Bottling Date:** 11/19/2016

**Oak Aging:** Maturation for 17 months in French, American and Hungarian oak from Seguin Moreau, Zemplen and Canton

**Award(s):** 2013 Pennsylvania Farm Show - Bronze; 2012 Finger Lakes - Bronze

**Food pairing(s):** Prime rib; Steaks in red wine sauce; Hearty soups