

Merlot



Vintage: 2014

Appellation: Long Island

Residual Sugar: 0.1%

Alcohol: 12.7%

Varieties: Merlot (99%), Cabernet Sauvignon (1%)

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: 59

Cellaring Potential: 2- 5 years

pH: 3.24

TA: 7.7 g/L

Vineyard(s): B & L

Harvest Date: 10/13 /14 - 10/29/14

Oak Aging: Maturation for 17 months in French oak barrels from Seguin Moreaux Cooperage, American oak barrels from Canton Cooperage and Hungarian oak barrels from Zemplen Cooperage. All barrels were second and third use and medium toast.

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

Food pairing(s): Prime Rib; Steaks in red wine sauce