

Merlot



Vintage: 2017

Appellation: Long Island

Residual Sugar: 0%

Alcohol: 12%

Varieties: Merlot (100%)

Winemaking/Ferment notes: This Merlot reflects its growing condition, 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 with food of equal intensity.

Cellaring potential: 3-5 years

pH: 3.63

TA: 6.3 g/L

Vineyards: various vineyards

Oak Aging: Maturation for 19 months in French, Hungarian and American Oak from Seguin Moreau, Zemplan, Canton, World Cooperage and others

Harvest Dates: 10/17-30/2017

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

Awards/Ratings: 90 points - James Suckling