

Merlot



Vintage: 2019

Appellation: Long Island

Residual Sugar: 0%

Alcohol: 12%

Varieties: Merlot (100%)

Winemaking/Ferment notes: The 2019 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 elegant wine is medium-bodied with light tannins, balanced with fresh acidity and bright fruit and herbal characteristics.

Cellaring potential: 3-5 years

pH: 3.90

TA: 6.2 g/L

Vineyards: Macari Vineyards

Oak Aging: Aged 19 months in French Oak, Francois Freres, Mercier, Tonnellerie O, Boutes

Harvest Dates: 10/27/19

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

Recent Vintage Awards of Note: James Suckling - 90 pts (2017 Vintage)

Dietary Notes: Vegan

Packaging notes: Previous vintage varies from this photo