

Merlot



Vintage: 2015

Appellation: New York

Residual Sugar: 0.2%

Alcohol: 12.%

Varieties: Merlot (83%) , Noiret (9%), Petit Verdot (3%), Cabernet Franc (3%), Cabernet Sauvignon (2%)

Winemaking/Ferment notes: The 2015 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: 412 (750ml.), 43 (1.5 l.)

Cellaring Potential: 3-5years

pH: 3.36

TA: 6.75 g/L

Harvest Date: 10/25/15

Bottling Date: 4/27/17

Oak Aging: Maturation for 14 months in French, American and Hungarian oak from Zemplen, Canton and Remond.

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

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