

Merlot



Vintage: 2016

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12 %

Varieties: Merlot (100%)

Winemaking/Ferment notes: The 2016 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: 372

Cellaring Potential: 3-5 years

pH: 3.37

TA: 6.75 g/L

Vineyard:

Harvest Date: 10/06-26/2016

Oak Aging: Maturation for 18 months in French and Hungarian oak from Francois Freres, Zemplen, Orion and Taurensaud Cooperages.

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

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