

# Merlot



**Vintage:** 2016

**Appellation:** Long Island

**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:** 56

**Cellaring Potential:** 3- 5 years

**pH:** 3.37

**TA:** 6.75 g/L

**Vineyard(s):** John Moorhead

**Harvest Date:** 10/06-26/2017

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