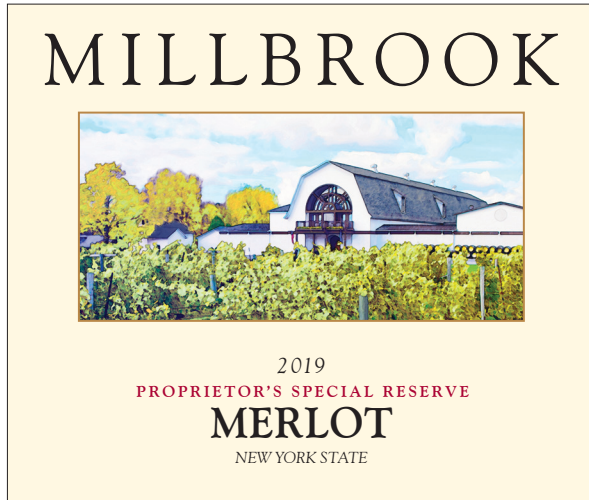


# MERLOT PROPRIETOR'S SPECIAL RESERVE. . . . .



Aromas of *saddle leather, cinnamon,*  
*and clove* make for enticing first  
impressions of this *full-bodied* wine.  
Smooth, rich flavors of *black currant,*  
*ripe plums,* and *fig* with hints of  
*cocoa nib* highlight the well-balanced  
tannins and *long finish*. This wine  
shows great aging potential.

|                       |                  |
|-----------------------|------------------|
| VINTAGE:              | 2019             |
| HARVEST DATE:         | October 22, 2019 |
| HARVEST BRIX:         | 22.5 degrees     |
| APPELLATION:          | New York State   |
| BLENDING INFORMATION: | 100% Merlot      |
| TIME IN OAK:          | 14 months        |
| BOTTLING DATE:        | February 2021    |
| TOTAL PRODUCTION:     | 200 cases        |

**2019 GROWING CONDITIONS:** Average temperatures and rainfall in Spring were followed by a dry, warm Summer. Perfect conditions in the fall allowed for a great harvest season to cap off the year.

**WINE BACKGROUND:** A red wine grape long associated with Cabernet Sauvignon, either by being blended with it or being compared to it. Merlot is a wine of lower acidity and tannin than Cabernet Sauvignon and in the mouth it has a texture which is soft and round.

**WINEMAKING TECHNIQUES:** Fruit from Long Island was vinified with pump-overs for gentle extraction of color and tannins. A two week maceration was followed by malolactic fermentation and barrel aging in French oak for 14 months.

**SERVING SUGGESTIONS:** Braised lamb shank, Porterhouse steak, hearty beef stew