

MERLOT



The *intense* color gives preview to the jammy aromas of *vanilla, dark berry fruits, fig and dried tobacco*. Dark fruit flavors of *black raspberry, black cherry* with notes of *vanilla bean* are supported with *gripping tannins* and a long finish.

VINTAGE:	2020
HARVEST DATE:	October 14-24, 2020
HARVEST BRIX:	21.5 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Merlot
TIME IN OAK:	11 months
BOTTLING DATE:	September 2021
TOTAL PRODUCTION:	200 cases

2020 GROWING CONDITIONS: A milder than average winter was followed by a cold, rainy spring delaying budbreak by a week. The hot, dry late spring/early summer allowed vine growth to catch up to normal. The late summer and fall conditions were excellent with warm days and normal moisture levels resulting in very good ripening.

WINE BACKGROUND: 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.

SERVING SUGGESTIONS: Roast pork loin, roast duck, rack of lamb.