

2010 MERITAGE



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Table Red Wine
Meritage
Finger Lakes

750 ml

13.7% alc/vol

VINTAGE NOTES

The 2010 vintage was full of excitement, with record-breaking temperatures and an abundance of growing degree days (GDD)! Bud-break occurred earlier than usual with April's temperatures rising into the mid-80s. With the perfect balance of rain and heat, and our diligent efforts of fruit-thinning and leaf-pulling, our grapes remained clean and developed to full ripeness near perfectly. As one of the warmest vintages the Finger Lakes had seen in nearly 40 years, the wines respond with beautiful fruit-focused concentration and strong depth and weight.

VINEYARD SITES

94% East side of Seneca Lake
6% West side of Cayuga Lake

WINEMAKING

Blend: 44% Cab. Sauvignon, 37% Merlot, 19% Cab. Franc
Harvest Dates: 10/11 - 10/30/10 Harvest Brix: 21.0-25.5°
Total Acidity: 6.2 g/L pH: 3.55
Alcohol: 13.7% Cases Produced: 385

OAK PROGRAM

Aged for 9 months in French & American oak barrels.
32% one year-old French oak.
53% three to five year-old French & American oak.
15% new oak.

TASTING NOTES & FOOD PAIRING

Cigarbox aromas mingle with rich cocoa and coffee on the nose. The round and smooth mouthfeel is braced by ripe blackberry and blueberry with hints of oak and a touch of vanilla on the finish. Pair this Meritage with filet mignon crusted in bleu cheese accompanied by sautéed green beans.