



2010 MERLOT

SUNRISE HILL VINEYARD
Single Vineyard Series

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.

VITICULTURE & VINEYARD SITE

Sunrise Hill Vineyard, a picturesque landscape located on the western side of Cayuga Lake, is owned and operated by Bob and Kathy Ruis. Here, 12 acres of eastern-facing vinifera grapes are grown. The combination of soil, location and climate produce grapes that are packed with bright, fruit-focused flavors with just a hint of mineral and spice.

WINEMAKING

Harvest Date: 10/11/10	Harvest Brix: 22.0° - 24.0°
Total Acidity: 6.75 g/L	pH: 3.47
Alcohol: 12.5%	Cases Produced: 192

OAK PROGRAM

Aged for 9 months in French & American oak barrels.
60% 3-5 year old French oak.
40% 3-5 year old American oak.

TASTING NOTES & FOOD PAIRING

Our rustic Merlot is medium-bodied, presenting ripe blackberry and blueberry on the palate with hints of raspberry and earth. Try pairing wine with smoked sausage and fennel, or roasted duck for a heavenly combination!