

# 2011 MERLOT

## VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created good growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the risky challenge of harvesting before the grapes took on too much water. Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

## VINEYARD SITES

80% East side of Seneca Lake  
20% West side of Cayuga Lake

## WINEMAKING

Harvest Date: 10/17/11  
Total Acidity: 6.2 g/L  
Alcohol: 12.2%  
Cases Produced: 408

Harvest Brix: 20.5°-21.3°  
pH: 3.44  
Bottling Date: 8/18/12

## OAK PROGRAM

Aged for 8 months in 3 year-old and neutral French oak barrels.

## TASTING NOTES & FOOD PAIRING

Beginning with pronounced aromatics of blackberry and black cherry, this 2011 Merlot plays on the fruitier side of the spectrum, generating a more subtle introduction to earthiness on the nose. The palate generates a light to medium-bodied richness, full of dark fruits with a hint of anise and a toasted, nutty core. Fine tannins braced by nice acidity make this Merlot a perfect partner for many foods. Throw a little twist on your traditional American burger and try a juicy beef burger with stilton cheese and caramelized onions as a pairing partner with this Merlot. Or, for a fantastic and traditional vegetarian option, pair with hearty french onion soup.

