

2013 MERITAGE



VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VINEYARD SITES

100% East side of Seneca Lake

WINEMAKING

Blend: 55% Cab. Sauvignon, 27% Merlot & 18% Cab. Franc
Harvest Dates: October 2013 Total Acidity: 6.0 g/L
pH: 3.87 Alcohol: 13.9%
Cases Produced: 257 Filtration: Unfiltered
Harvest Brix: 22.8°-24.5° Unfined
Residual Sugar: 0.2% Bottling Date: 5/13/15

OAK PROGRAM

Aged for 15 months in 23% new American oak, 9% 1 yr old American oak & 68% neutral oak barrels.

TASTING NOTES & FOOD PAIRING

Tobacco aromas mingle with vanilla and American oak on the nose. On the palate this wine is full of summer plums that give way to currants, bramble berry and leather with a long finish of sandalwood and dusty black cherries. With firm tannins, the 2013 Meritage will develop for years to come. Decant before serving, and pair with venison with red currant and Morel mushroom sauce, Bordeaux marinated flank steak or cacao rubbed Delmonico steak.