



2013 MERLOT

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 fruitthinning 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

75% East side of Seneca Lake, 25% West side of Cayuga Lake

WINEMAKING

Harvest Date: 10/16/13

Total Acidity: 6.2 g/L

Alcohol: 13.5%

Cases Produced: 290

Harvest Brix: 22.2°-24.5°

pH: 3.85

Bottling Date: 8/18/14

Unfined

Unfiltered

OAK PROGRAM

Aged for 8 months in 8% New Hungarian Oak, balance in neutral oak barrels.

TASTING NOTES & FOOD PAIRING

The bouquet of the 2013 Merlot has a beautiful integration of fruit and oak, reminiscent of our very best vintages. Lively acid dances on the tip of the tongue while the warm tannic structure envelopes the palate with notes of plum, dark berries, and a hint of licorice on the mid-palate. The wine finishes with just an ever so slight touch of dusty cocoa. Enjoy this with traditional pasta dishes with mild sausage, pan seared filet mignon with green peppercorn sauce, rich dark chocolate, or antipastos.

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