

# 2014 MERITAGE



## VINTAGE NOTES

Ever so gently the spring of 2014 tip-toed in with a very enthusiastic welcome, from both grape-growers and from the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

## VINEYARD SITES

Various sites East side of Seneca Lake

## WINEMAKING

Blend: 53% Merlot, 43% Cabernet Sauvignon, 4% Cabernet Franc

Harvest Date: October 2014

pH: 3.65

Cases Produced: 215

Harvest Brix: 22-24°

Total Acidity: 6.3 g/L

Alcohol: 13.3%

Unfinned

Unfiltered

Bottling Date: 8/11/2016

## OAK PROGRAM

Aged for 18 months in 24% new American oak, 24% 1 year old

1/2 American oak & 1/2 Hungarian oak & 52% neutral oak barrels.

## TASTING NOTES & FOOD PAIRING

The current vintage of our flagship Meritage opens with notes of crushed black cherries and soft leather with hints of toffee and beef broth on the nose. The palate follows through with firm wood tannins and black fruits flavors of currant and licorice that finishes with a buttery plum-like tingle that dances on the tip of your tongue. Pair this wine with lean meats like filet mignon, bold blue cheeses, roasted eggplant, and caramel infused chocolates.