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
100% East side of Seneca Lake

WINEMAKING
Blend: 44% Cab. Sauvignon, 44% Cab. Franc & 12% Merlot
Harvest Dates: 10/11 - 10/30/11  Total Acidity: 6.5 g/L
pH: 3.69  Alcohol: 13%
Cases Produced: 407  Filtration: Unfiltered

OAK PROGRAM
Aged for 14 months in French & American oak barrels.
56% French oak.
44% American oak.
30% overall new oak.

TASTING NOTES & FOOD PAIRING
Cigarbox aromas mingle with rich cocoa and coffee on the nose. The round and smooth mouthfeel is braced by ripe blackberry and blueberry with hints of oak and a touch of vanilla on the finish. Pair this Meritage with filet mignon crusted in bleu cheese accompanied by sautéed green beans.