

# 2017 MERITAGE

## VINTAGE NOTES

Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then mid-summer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital "S". The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

## VINEYARD SITES

Various sites East side of Seneca Lake

## OAK PROGRAM

Aged for 18 months in 4% new French oak, 57% 1 year old French oak & balance in neutral oak barrels.

## DRINK WINDOW:

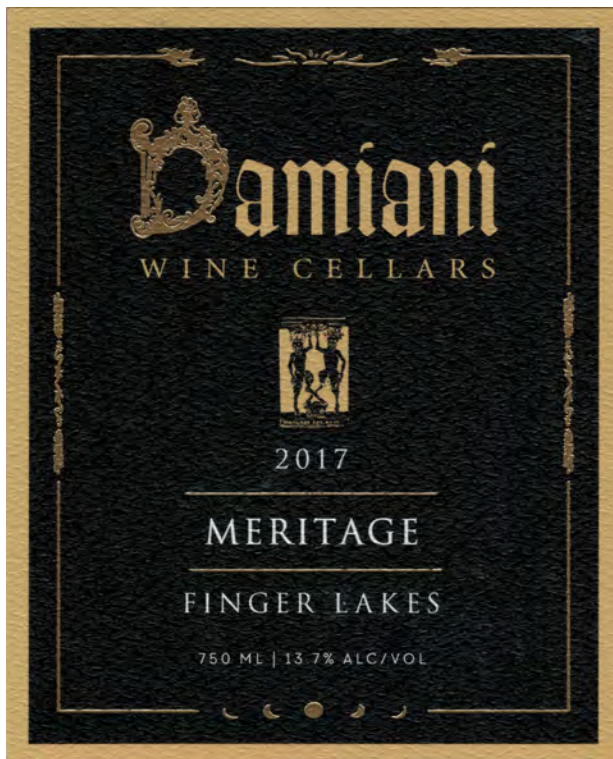
now—2029+.

## SERVING TEMPERATURE

60 - 65° f

## TASTING NOTES & FOOD PAIRING

This juicy vintage has presented us with many super high quality wines and the Meritage is no exception. Loaded with tons of fruit and layers of flavor, our flagship wine has plenty of oak structure to stand up to venison dishes, Grand-Vaneur sauce with earthy mushrooms, baked sweet potatoes, or beef barley soup.



## WINEMAKING

Blend: 48% Cabernet Sauvignon,  
42% Merlot,  
10% Cabernet Franc

Harvest Date: 10/7-10/27/2017

Unfined & Unfiltered

Harvest Brix: 23.0°

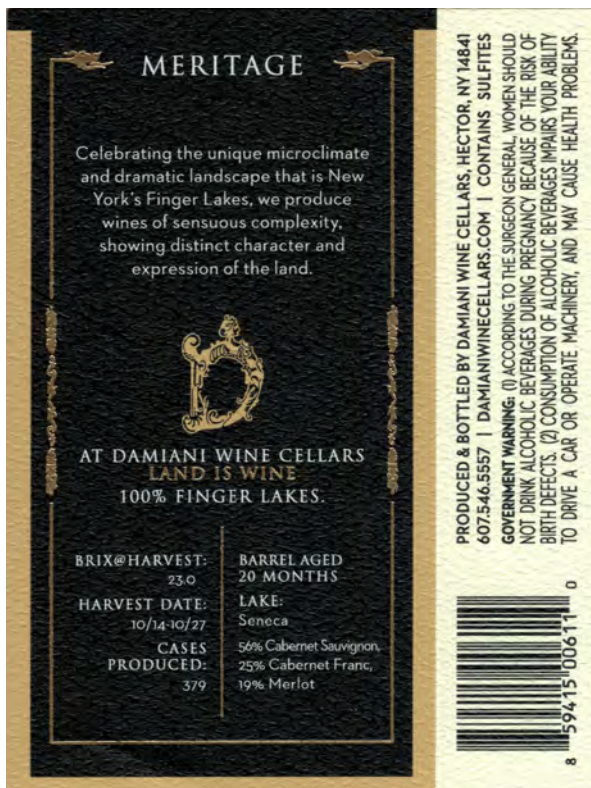
Bottling Date: 4/30/2019

pH: 3.48

Alcohol: 13.8%

Total Acidity: 6.8 g/L

Cases Produced: 379



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