

2019 MERITAGE



WINEMAKING

Blend: 45% Cabernet Sauvignon,
43% Merlot,
12% Cabernet Franc

Harvest Date: 10/14-10/30/2019 Unfined & Unfiltered
Harvest Brix: 22.0-23.0° Bottling Date: 1/26/2021
pH: 3.56 Alcohol: 13.8%
Total Acidity: 6.6 g/L Cases Produced: 665

TASTING NOTES & FOOD PAIRING

This goblet full of deep dark rubies comes with a nose-full of deep dark fruit, ala poached plums, brambleberry jam and black currants! Like a good bold Meritage should be, the nose and palate of beautiful rich fruit in our 2019 is braced by strong, muscular oaky tannins with an almost-earthy, very umami, butter and beef broth finish. It is limber and shows a lasting strength.

This is a Meritage with staying power!

Serve this versatile, robust wine with brisket, venison, fillet mignon, or roast lamb with garlic and rosemary. Also try steak pies, ox cheek and other stews cooked in red wine. Hard or sharp cheeses are also always a safe bet.

SERVING TEMPERATURE: 60 - 65° f

DRINK WINDOW: Through 2029+.

VINEYARD SITES

Various sites East side of Seneca Lake

OAK PROGRAM

Aged for 13 months in 60% 3rd use French oak & 40% neutral French oak barrels.

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

