



# 2020 MERLOT

## TASTING NOTES

It brings my heart great joy to present our first Merlot in six years! This deep ruby glass full of bliss caresses the nose with sultry aromas of vanilla, figs, cocoa, and poached plums. The palate is voluptuous. Dark fruit essences of plums, brambleberries, and black raspberries dovetail with earthy cedar and oak. Lean, lithe tannins bely the gracefulness of this sensuous Merlot and promise a long, gratifying life.

## WINEMAKING

Harvest Date: 10/3/2020	Bottling Date: 8/26/2021
Hand Harvested	Residual Sugar: 0.0%
Hand Sorted	Unfined
Harvest Brix: 22.0°-23.5°	Unfiltered
Total Acidity: 6.0 g/L	Alcohol: 14.3%
pH: 3.55	Cases Produced: 285

## OAK PROGRAM

Aged for 9 months in neutral French oak.

SERVING TEMPERATURE 60° - 65°F

DRINK WINDOW Drink now - 2025 - 2031+

## VINEYARD SITES

100% East side of Seneca Lake

## VINTAGE NOTES

2020 was a winemaker's dream, a vintage of idyllic growing conditions in the Finger Lakes. Expect to see extremely high quality wines that show concentration, complexity, silky tannins, and the varietal specificity for which we are known. During the growing season we experienced gorgeous warm days and heat in timely doses. The heat produced the right amount of moisture stress (read lack of rain) to keep the fruit slightly dehydrated and the consequent flavor development of the skins and pulp lent a complexity to the juices that are playing out in the wines. Our winemakers, Phil and Lauren, crafted truly remarkable wines that will show well early, but will have the depth of character to age gracefully.

