



## 2019 Meritage

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**Alcohol label %:** 13.8 | **pH:** 3.56 | **Acidity (TA):** 6.6 | **Residual Sugar (g/L):** 0.0 |  
**Serving Temperature (°C):** 60.0 | **Drink starting in:** 2023 | **ending in:** 2039

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### Aging

Aged for 14 months in 60% 3rd use French oak & 40% neutral French oak barrels

### Bottling

Bottling Date: 1/26/2021

### Palate

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. 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.

