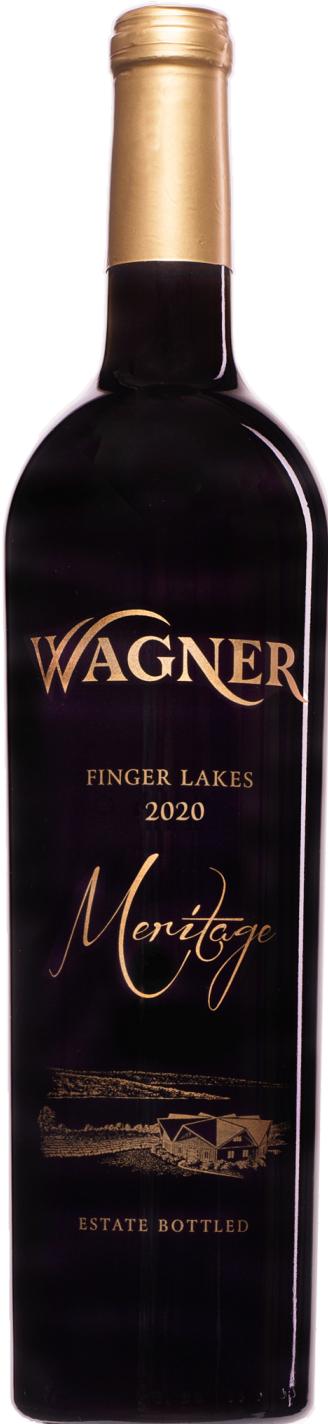


# 2020 Meritage

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**Harvest Dates:** September 27th - October 23rd, 2020 | **Alcohol label %:** 13.2 | **pH:** 3.43 | **Residual Sugar (g/L):** 0.03

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## Growing Conditions

The 2020 growing season had consistent sunlight and low rain totals that led to wonderful fruit development, as we've observed during the first month of harvest.

## Winemaking

We bottle a Meritage blend only in exceptional years -- prior bottlings were in 2001, 2007, 2010, 2012, 2016 and 2019.

## Aging

Fermented on skins until dry. Aged 12 months in American Oak. This superb Finger Lakes red may be enjoyed now, yet will reward several years of cellaring.

## Bottling

May 17, 2022 Cork

## Appearance

Garnet Red

## Palate

Full of ripe berry and black cherry with soft tannins and hints of dark chocolate all in beautiful harmony.

## Food Pairing

We recommend serving this superb wine with beef, grilled foods or hearty pasta dishes.