



2020 Meritage

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

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.

