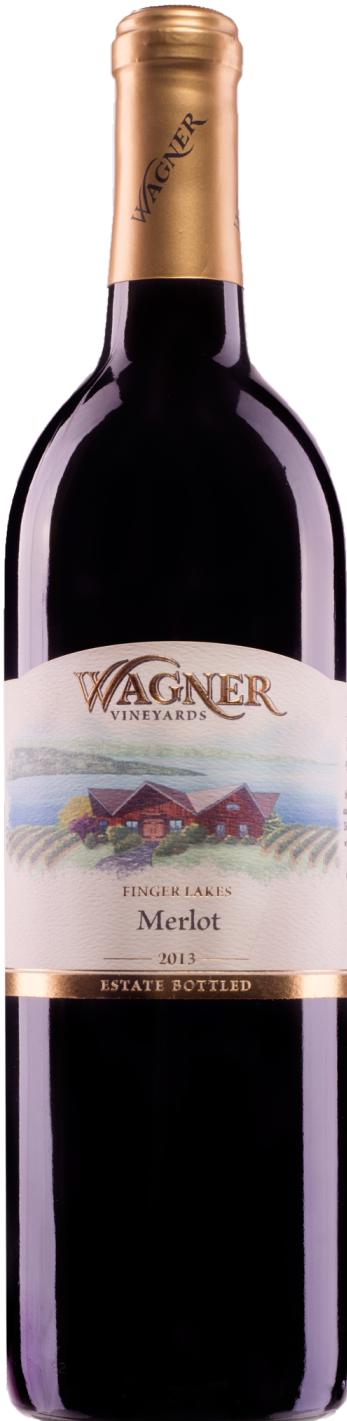


# 2013 Merlot

---

**Harvest Dates:** October 1st - 2nd, 2013 | **Alcohol label %:** 13.2 | **pH:** 3.47 | **Acidity (TA):** 7.0 | **Residual Sugar (g/L):** 0.0

---



## Growing Conditions

The 2013 Finger Lakes growing season started off on a challenging note with an excess of cool, damp weather in the spring and early summer months. Conditions dramatically improved in the weeks leading up to harvest, with predominantly sunny days and cool evenings throughout September and into October.

## Harvest

The extended season ultimately produced one of the best harvests on record, in terms of both quality and quantity.

## Winemaking

This Merlot was fermented on the skins until dry with malolactic fermentation. Aging took place in American oak barrels of various ages for 11 months, with individual barrels selected for the final blend.

## Bottling

February 17, 2015. Cork seal.

Limited quantities, Library Wine. Club membership required for access.

## Palate

Medium-bodied with aromas of cherry, plum and blueberry with underlying floral & herbal notes. Still quite fruit-forward, this 2013 Merlot is soft and food friendly.

## Food Pairing

This versatile wine will go well with most meals - try it with grilled red meats, roast poultry and savory vegetarian dishes.