

# 2019 Lemberger

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**Alcohol label %: 13.1 | pH: 3.56 | Acidity (TA): 5.99 | Residual Sugar (g/L): 4.1**

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## Growing Conditions

The 2019 growing season started out cool and wet. Bud break and bloom were about 10 days behind normal. The late Spring and Summer were comfortable but many varieties needed a ripening push heading into September. A warm and dry September allowed for necessary ripening.

## Harvest

October 15, 2019

## Winemaking

The fruit was machine harvested and then destemmed into stainless steel tanks and fermentation bins. The finished wines were moved into stainless steel tanks for malolactic fermentation and then moved to neutral French oak barrels for approximately 14 months.

## Bottling

May 28, 2021

## Nose

Cherry, white pepper, mushroom, current and plum

## Palate

Plum, currents, mushroom. Medium bodied, crisp acidity, medium tannins.