



# 2019 Meritage

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Alcohol label %: 13.3 | pH: 3.54 | Acidity (TA): 4.4 | Residual Sugar (g/L): 0.0

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## Winemaking

"With the creation of this wine, Adirondack Winery is a proud member of the National Meritage Alliance. Meritage is an invented word that combines ""merit"" and ""heritage"" - reflecting the quality of the grapes and the ancient art of blending wine. Meritage wines are handcrafted red or white wines blended from the ""noble"" Bordeaux grape varieties. A Meritage wine is considered to be the very best of the vintage. Blending is the personal expression of the winemaker's vision, a combination of skill and intuition that unites the elements of the winemaking process to create a work of art. It is the magic that gifted winemakers use to create wines of intrigue and enchantment."

## Food Pairing

While we love savoring this wine on its own, our Meritage makes a great match for a charred burger with gruyere cheese, mushrooms and onions. Think rich meats with earthy, nutty flavors and you will have an excellent meal. Wood-fired pizza and tomato-based pasta dishes with rich spices or meat sauces also pair well!