



2019 Meritage

Harvest Dates: October 20th - 28th, 2019 | **Alcohol label %:** 12.6 | **pH:** 3.4 |
Acidity (TA): 6.9 | **Residual Sugar (g/L):** 0.04

Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with the acidity levels.

Harvest

We bottle a Meritage blend only in exceptional years .

Winemaking

Fermented on skins until dry

Bottling

February 25, 2021, Cork seal

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

Appearance

Medium purple

Nose

This fruit-forward, oak-aged red features rich flavors, depth, and balance.

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.

