



2016 Merlot

Harvest Dates: September 26th - 27th, 2016 | **Alcohol label %:** 12.9 | **pH:** 3.43 |
Acidity (TA): 6.7 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region. As of August we were very concerned about the condition of the vines and whether the fruit would be able to ripen due to lack of rain. Luckily, just as it looked the bleakest, we received several, much needed showers.

Harvest

We were pleasantly surprised when we started harvesting the 2016 crop; yields were down due to small berry size, but the quality was outstanding.

Winemaking

This Merlot was harvested late in September and fermented on the skins until dry with malolactic fermentation.

Aging

Aging took place in American oak barrels of various ages for one year, with individual barrels selected for the final blend.

Bottling

November 21, 2017, Cork seal.

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

Palate

Medium-bodied with aromas of cherry and dark stone fruit along with classic flavors of black cherry and plum.

Food Pairing

This versatile wine will go well with most meals - try it with frilled res meats, roast chicken and savory vegetarian dishes.

