



2015 MERLOT

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



ACCOLADES
87 Wine Enthusiast

VARIETY:	100% Merlot.
VINEYARD:	60% Seneca, 40% Keuka.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	10 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.1% Residual Sugar.
ANALYSIS:	13% Alc, 5.9 g/L TA, 1.0 g/L R.S., 3.35 pH

VINTAGE

The 2015 vintage was above average in temperatures and rainfall. A third straight winter of very cold weather caused some vine injury and we had to spend more time in the vineyards to account for injured buds and vines. The weather was ideal during flowering in April and May with very warm and dry temperatures. The summer months were just slightly cooler than average which helped balance the warm start to the season. Harvest was warmer and drier than average which presented an ideal finish for the grapes. Overall, the 2015 vintage wines have more definition, freshness and weight than was the case for 2014 (also a strong vintage).

VINEYARD

Majority of the fruit comes from Seneca Lake vineyards. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. The increased temperatures ripening red varieties very well. We blend 40% of fruit from Keuka Lake. Vineyards here are shallow, shale-based soils which adds minerality, acidity, and elegance.

THE WINE

Full bodied and luscious with notes of cured meats, sun dried tomato and bacon. It is a wine that is ready to enjoy now, or one to cellar to develop even more complexity.

FOOD PAIRING

Blue and Full Flavored Cheeses (Camembert, Cheddar, Gorgonzola), Lamb Chops (Grilled), Olive Tapenade, Duck (Roasted), Mushrooms, Roasted Beef (Pot Roast, Prime Rib).

