

## 2020 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.

VARIETY: 100% Merlot.

VINIFICATION: De-stemmed. Several Day Cold Soak.

VESSEL: Open-Top Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. Once Daily Punchdowns and Pumpovers.

AGEING: 16 Months Aging. French Oak. 20% New.



Hot and dry is a great way to describe the 2020 growing season. The trend of late bud break continues, beginning in mid-May. A month later in mid-June, most varieties began flowering and fruit set. Between bud break and fruit set, it was warm and dry with only considerable rainfall a handful of times. Throughout the growing season we were blessed with hot and dry conditions. This kept disease pressure very low. Luckily, our old vines are able to withstand drought conditions. The warm and dry weather continued into the fall allowing us to fully ripen grapes well into October. 2020 red wines may be some of the best in recent years.

## 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 10% of fruit from Keuka Lake. Vineyards here are shallow, shale-based soils which adds minerality, acidity, and elegance.

## THE WINE

Juicy and powerful with elegant notes of black plum, leather, black berry and violets rounded out by cedar, oak, and slight smoke. Ripe and soft on the palate with firm, spicy tannins.

## FOOD PAIRING

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

