

SALMON RUN



MERITAGE 2018

GRAPE VARIETIES

52% Merlot, 33% Cabernet Franc, 15% Cabernet Sauvignon

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and lightly crushed into open-top fermenters and allowed to cold soak for a few days. The juice is fermented at low temperatures to preserve the more delicate flavors with manual punch-downs 3 times a day. Each variety is fermented separately. 30% of the wine is aged in oak then blended.

TASTING NOTE

Elegant aromas of red and black fruits balanced nicely with cedar and oak notes. The mouthfeel is rich with soft elegant tannins with a spicy finish.

FOOD PAIRING

Beef (Grilled or Roasted, Prime Rib), Lamb (Grilled or Roasted), Mushrooms, Full-Flavored Cheese (Cheddar, Jack, Gouda), Tomato Sauce Dishes.

TECHNICAL DATA

Alcohol: 11.9%, Sweetness: 4.2 g/L (0.4%), Acidity: 5.9 g/L TA, pH: 3.58

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

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