



MERLOT

NEW YORK PREMIUM SELECTION

Old World Tradition, New World Innovation

VINIFICATION TECHNIQUE

The Merlot grapes are from mature vineyards planted in the acclaimed sandy soils of Eastern Long Island and are fermented on the skins, yielding deep color, full flavors and mild tannins. After malolactic fermentation to soften the wine, it is barrel-aged in French Oak for at least 6 months, and up to one year, to add complexity.

SENSORIAL DESCRIPTION

This wine has evolved to an elegant light-red color, characteristic of European barrel-aged Merlots. It has a velvety texture and offers rich aromas and flavors of ripe blackberries and cherry jam forming a bouquet of fruit and tobacco.

ANALYSIS

Alcohol: 13%

Residual Sugar: Dry (<0.3%; 3g/L)

pH: 3.59

TA= 6.15g/L Tartaric

SERVING SUGGESTIONS

Excellent with roasted lamb, beef or duck as well as heartier fish dishes. A great pairing with savory cheeses such as Camembert or aged gouda.

ACCOLADES

A classic that consistently gets praised by the press, including the Wine Enthusiast which gave it a high rating for a New York wine (87). Awarded a silver medal from the 2010 Tasters Guild Int'l., one of the most prestigious and respected yearly competitions.

