

Merlot



Vintage: 2019

Varietal: Merlot

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 100% Hazlitt 1852 Home Farm

Harvest: 10/18/19 22.7° Brix 6.67 g/L TA 3.48 pH

Fermentation: 4 day cold soak with Egide (non-saccharomyces)
28 days on skin fermentation with ICV-D254 yeast and
Viniflora Oenos 2.0 MLB

Ageing: Combination of French oak puncheon & Stainless Steel

Final Analysis: 0.1% R.S. 13.0% alc. 5.74 g/L TA 3.71 pH

Bottled: 8/18/21 509 gal. (214 cases)

Winemaker Notes:

Descriptors: An elegant Merlot, true to the varietal, this wine exhibits flavors of ripe raspberries and plum and has structured but softened tannins with aromas of light tobacco and vanilla mocha coffee.

Food Pairings: Roasted pork tenderloin, game birds like Cornish hen, chocolate soufflé

