

Merlot



Vintage: 2020

Varietal: 90% Merlot, 10% Cabernet Franc

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

Vineyard: 90% Hazlitt 1852 Home Farm
10% Hazlitt L'Amoreaux Farm

Harvest: 10/8/20 24.6° Brix 5.25 g/L TA 3.7 pH

Fermentation: 2 day cold soak with Egide (non-saccharomyces)
33 days on skin fermentation with FX10 yeast and
Viniflora Oenos 2.0 MLB

Ageing: 21 months in combination of French oak puncheon & Stainless Steel

Final Analysis: 0.2% R.S. 14.4% alc. 5.5 g/L TA 3.75 pH

Bottled: 8/4/22 416 gal. (175 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

