



CABERNET MERLOT 2015

APPELLATION: Seneca Lake, Finger Lakes

HARVEST DATE: Merlot October 7, 2015 Cabernet Sauvignon October 22, 2015

HARVEST BRIX: Merlot 20.4° Cabernet Sauvignon 22.9°

GROWING CONDITIONS: February went on the record as the coldest in central NY and winter passed slowly into a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

BLENDING INFORMATION: 58% CABERNET SAUVIGNON 42% MERLOT

TIME IN OAK: 9 Months in oak — neutral French and American

ACIDITY: 6.44 g/100ml TA **pH:** 3.75 **RESIDUAL SUGAR:** .1 %

ALCOHOL: 13% **BOTTLING DATE:** August 29, 2016

TOTAL PRODUCTION: 139 cases **RELEASE DATE:** June 14, 2018

TASTING NOTES: This dynamic duo combines the brawn of Cabernet Sauvignon and the suppleness of Merlot. Like an excellent marriage whereby one partner compliments the other and brings out their best traits. The beautiful ruby color and lightly smoky aroma give way to ripe red berry jam and plum flavors. The smooth finish hints of bittersweet cocoa that makes this wine sing.

FOOD PAIRING SUGGESTIONS: Delicious paired with char-grilled steaks, braised roasts or soft aromatic cheeses with crusty bread.

AWARDS: Silver medal NY Food & Wine Classic 2017

