

# CABERNET-MERLOT 2016



**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate

## WINE PROFILE

**Harvest Date:** October 17, 2016 (CS) **Harvest Brix:** 22°  
**Harvest Date:** September 28, 2016 (M) **Harvest Brix:** 24.2°  
**Blend:** 58% Cabernet Sauvignon, 42% Merlot  
**Acidity:** 6.3 **pH:** 3.8  
**Residual Sugar:** 0.00% **ABV:** 14.2%  
**Bottling Date:** September 4, 2017 **Production:** 148 CASES  
**Wine Release Date:** September 21, 2019

## VINTAGE NOTES

After a mild winter with little snowfall and an uneventful spring, we had only one inch or less of recorded rain in both June and July and were classified as being under “extreme drought” by the U.S. Drought Monitor. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure which resulted in a very clean crop. These conditions also accelerated the ripening process. Overall, our vineyards produced berries of normal size with high sugars and low acids which yielded excellent reds with good concentration and ripe tannins.

## WINEMAKER’S NOTES

Machine harvested and hand sorted. Merlot 85% destemmed and 15% whole cluster. Cabernet Sauvignon 98% destemmed, 2% whole cluster. Fermented separately in one-ton open-topped bins with GRE and D80 yeast, Cabernet Sauvignon from October 17 to October 26 and Merlot from September 28 to October 11. Aged in American and French oak barrels for nine and a half months.

## TASTING NOTES

The beautiful ruby color and lightly smoky aroma give way to ripe red berry jam and plum flavors while a smooth finish provides hints of bittersweet cocoa.

## FOOD PAIRING

Pair with char-grilled steaks, braised roasts, or grilled vegetables.

