



MERLOT 2015

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: October 2, 2015

HARVEST BRIX: 22°

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: 100% Merlot

- ◆ **RS:** .1% **ACIDITY:** 5.86 g/L **pH:** 3.79 **ALC. :** 13%
- ◆ **TIME IN OAK:** 9 Months in neutral French and American oak
- ◆ **BOTTLING DATE:** August 18, 2016 - 68 Cases
- ◆ **RELEASE DATE:** CLUB EXCLUSIVE MAY 25, 2018

WINEMAKING NOTES: An Atwater first. 100% whole cluster fermented a.k.a. carbonic macerated, whereby fermentation occurs inside the broken grape. Pressed off @ 7% finished primary fermenting in barrels. Must received 1g/l tartaric acid.

TASTING NOTES: This hand-crafted vintage from the productive harvest of 2015 is Atwater Vineyard's third Merlot. Pleasingly soft on the palate, this French oak-aged wine is classically rich with well integrated tannins. Reminiscent of black cherry aromas, ripe plum and toasted chocolate.

FOOD PAIRING: Pair with a grilled flat iron steak with a blue cheese butter or roasted chicken with thyme and onions.

