

2015

MERITAGE



VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

VINEYARD SITES

Various sites East side of Seneca Lake

WINEMAKING

Blend: 46% Cabernet Sauvignon, 38% Merlot, 16% Cabernet Franc

Harvest Date: October 2015

pH: 3.51

Harvest Brix: 22.8-24°

Total Acidity: 6.9 g/L

Alcohol: 13.8%

Unfined

Bottling Date: 4/14/2017

Cases Produced: 270

OAK PROGRAM

Aged for 15 months in 15% new American oak & 85% neutral oak barrels.

TASTING NOTES & FOOD PAIRING

In this accessible, super smooth example of Meritage Phil has truly captured the beauty of all three grapes with the Cab. Sauv. providing the backbone and structure, the Merlot adding velvety softness, and the Cab. Franc exuding the aromatics. Opening up with a bounty of dark fruit, graphite, and dried chili flake, the palate deepens to cassis berries and minerality with a long lingering finish of baked plums and leather. Pair this wine with hearty cuts of beef, Mediterranean cuisine with olives, casseroles, and sharp greens such as broccoli rabe. Drink now - 2025 - 2029. Serving Temperature: 66 - 60° f