



MERLOT

Estate Grown and Bottled; Seneca Lake AVA

Merlot, a Bordeaux grape, is a mid-ripening vinifera variety that is the single most planted variety in France, and one of the most widely planted in the world. This variety is most notably blended

with either Cabernet Franc, Cabernet Sauvignon, or both. However, varietals are not uncommon in the United States

WINEMAKING NOTES

Bottling date: 01/09/2020

Cases bottled: 174

Fermentation: Stainless Steel

Aging: Two years in French oak

Alcohol by volume: 11.9%

Labeled alcohol: 12%

Brix at harvest: 23

Residual sugar: 0%

pH: 3.48

TA: 6.1g/L

IRF scale: Dry

Age ability: 4-6 years.

Serving temperature: 65°-70°F

Tasting notes: Plum; blackberry, vanilla.

Pairing suggestions: Beef, sausage, roasted vegetables.



“In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.”

VITICULTURAL NOTES

Grape: Merlot

Harvest date: October 10, 2017

Merlot is one of the most challenging grape varietals to cultivate and is best suited to clay-limestone soils where it is grown on the Fulkerson Farm. Because it

is easier to ripen, it is more widely grown than Cabernet Sauvignon, however it is very susceptible to botrytis and downy mildew. And, along with its susceptibility to winter injury, Merlot is not well suited to the Finger Lakes. However, we have a protected enough site in which we can

ripen a crop, and protect it from harsh winter temperatures.