

# MERITAGE WINEMAKER'S RESERVE

"Adirondack Trio" - Meritage (2017 Vintage)

## **Appellation:**

New York

Vintage: 2017

#### Blend:

Cabernet Sauvignon, Merlot & Malbec

**pH:** 3.66

**Alc. / Vol.** 13.0%

**Residual Sugar:** 0%

**Aging:** Three years in First Vintage American Oak Barrels- More than 12 months longer than traditional Meritage!

#### **Production:**

Only 550 bottles!

## Serving Temperature:

60° - 65°

## **Tasting Notes**

This medium-bodied, dry red wine delivers intense oak, vanilla and raisin aromas, followed by velvety mouth feel with complex flavors of dark red berries, dry earth and a lively spice, ending with an enjoyably long buttered toast finish.

## **Food Pairing Notes**

While we love savoring this wine on its own, our Meritage makes a great match for a charred burger with gruyere cheese, mushrooms and onions. Think rich meats with earthy, nutty flavors and you will have an excellent meal. Wood-fired pizza and tomato-based pasta dishes with rich spices or meat sauces also pair well!

## Label Image

A trio of Adirondack chairs overlook Lake George as the Autumn foliage cast a stunning reflection on the Lake.

#### Winemaker Notes

After aging an additional 12 months in American oak barrels, our 2017 Meritage transformed into 2017 Meritage Reserve. The extra aging gives this wine a bold nose and perception of a boozier taste compared to the original version; however, a surprisingly smooth finish is noticed on the palate due to the mellowing wood extraction.

