

LAMOREAUX

LANDING



WINE CELLARS

2019 MERLOT Block 137

VINEYARD NOTES

Soil: Lansing Gravelly Silt Loam Trellis: Scott Henry Trellis System

Vineyard: Block 137

Age of Vines: 1995

Elevation: 908 feet

Distance From Seneca Lake: .9 miles



FROM THE CELLAR

HARVEST: This single vineyard Merlot was harvested on October 21st to capture rich flavor and mature tannin. The 2019 growing season presented a delayed bud break but was saved by an Indian Summer resulting in ripe fruit with our signature acidity.

FERMENTATION:

The fruit was destemmed and went through 50% partial whole berry fermentation with 50% crushed berry fermentation in 1 ton open vat tops. Whole berry fermentation gives this wine an enhanced fruit profile while the crushed berry fermentation provides added extraction of fine grape tannins.

MATURATION:

18 months of barrel aging allows the wine to develop an added complexity while lifting and showcasing the varietal and vineyard characteristics. Enjoy now with cellar potential for up to 10 years.

Ripe plum and black cherry develop on the palate with warm aromas of cinnamon and cedar with rich fruit and supple tannins. The undertones of vanilla and mocha gives this Merlot a unique rich palate while remaining lush.

TECHNICAL DATA

Variety: Merlot

Bottled: 05/07/21

Brix at Harvest: 21.5

Alcohol: 12.3%

Aging :18 months oak

TA: 7 g/L

70% American 30% French

pH: 3.17

WINE NOTES

For over thirty years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.

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