

Tech Sheet

Meritage 2004

Bottled. August 29, 2006 Production. 365 cases Appellation: New York

Oak. 18 months (French) Residual Sugar. 0.2% Alcohol. 12.5% by Vol. Total Acidity. 6.4 g/L pH. 3.6

Winemaker's Notes.

A smooth blend of 65% Merlot, 19% Cabernet Franc and 16% Cabernet Sauvignon, all from New York State. Gentle tannins, rich oak and hints of raspberries, cherries and pepper, make it a delicious companion to fine cuts of beef and creamy cheeses.

