



Meritage

Grapes and vineyards.

2012 Cabernet Sauvignon 37% (Swedish Hill Winery, Romulus, NY)

2012 Cabernet Franc 33% (Hunt Country Vineyards & Green Acres Farm, Branchport, NY, vineyard management by Hunt Country Vineyards)

2013 Merlot 30% (White Springs Winery, Geneva, NY)

Winemaking. Jonathan Hunt, Brian Barry

Primary fermentation.

Stainless steel tanks and small batch open containers.

Malolactic fermentation. All components

Oak aging (90% French, 10% American).

Cabernet Sauvignon: 14 months

Cabernet Franc: 14 months

Merlot: 9 months

Complete blend: 12 months equivalent

Bottle volume. 750mL

Closure. Premium natural cork

Residual sugar. 0.5%

Alcohol. 12.5% by volume

Total acidity. 6.8 g/L

pH. 3.6

Bottled. September 11, 2014

Production. 165 cases

Appellation: Finger Lakes



Tasting Notes by Hunt Country winemaker Jonathan Hunt.

We only release our Meritage – a premium blend of classic Bordeaux grape varieties – when fully satisfied with the qualities and balance of the component wines. This first new blend since 2011 exhibits cherry notes and firm oak in a medium-bodied ruby-toned wine with moderate alcohol and a touch of spice, making it a perfect complement to creamy cheeses and rich meats with lighter sauces. Serve at cool room temperature. We hope you enjoy it!