

# 2019 ESTATE MERLOT



WINE CLUB  
Quarterly Allotment  
Winter 2024 Winemaker's Selection

VARIETAL COMPOSITION	Merlot 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September, 2019	
	Tonnage: 1.2	Brix: 21°
TECHNICAL DATA	ABV: 12.5%	RS: 0%
	TA: 6.15 g/L	pH: 3.76
COOPERAGE	18 mo. Neutral French Oak	
PRODUCTION	74 Cases	

## TASTING NOTES

This wine offers bright aromas of red delicious apple, red plum, and pomegranate, complemented by hints of dried cherries and subtle cocoa with delicate floral and musky undertones that add complexity. On the palate you'll find layers of oak intertwined with flavors of cooked strawberry, cranberry, and pomegranate. Soft, supple tannins coat the palate, leading to a lingering finish of cherries and pleasant tannic structure.

## PAIRING NOTES

This Merlot pairs beautifully with hearty dishes like lasagna Bolognese, pork roast with dried cherry-cranberry stuffing, and five-spice rubbed lamb chops. Its rich red fruit, soft tannins, and oak undertones enhance savory flavors, balance richness, and complement warm spices.

**Preferred Dish:** Pork Roast with Dried Cranberry Stuffing

## WINEMAKING NOTES

We followed our standard protocol with our 2019 estate Merlot, with 18 months aging in Neutral French Oak.

## VINTAGE NOTES

The 2019 growing season was excellent, with rains early in the season nurturing new shoot growth and a dry harvest season producing outstanding yields and quality fruit. It was one of our best harvests, with deeply rich and complex red varieties—only rivaled by the near-perfect 2022 season.

