

2022 ESTATE MERLOT



WINE CLUB
Quarterly Allotment
Spring 2025 Winemaker's Selection

VARIETAL COMPOSITION	Merlot 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven	
HARVEST	September 22, 2022	
	Tonnage: 4.7	Brix: 22.4°
TECHNICAL DATA	ABV: 12.7%	RS: 0%
	TA: 6 g/L	pH: 3.78
COOPERAGE	17 mo. Neutral + New French Oak	
PRODUCTION	138 Cases	

TASTING NOTES

Deep ruby in color, this wine offers rich aromas of bay leaf, vanilla, dark chocolate, and ripe plums. The palate is layered with flavors of cherry, cinnamon, and toasted oak, balanced by medium-plus body and tannins. A smooth, full-mouth feel leads to a clean, structured finish. While already expressive, this wine will continue to evolve beautifully with age.

PAIRING NOTES

This rich, full-bodied wine complements the savory depth of penne with sausage and fennel, enhancing its spice and herbal notes with its dark fruit, bay leaf, and toasted oak flavors. Its velvety texture and balanced tannins also pair beautifully with the creamy, earthy flavors of carrot risotto, creating a harmonious and elegant pairing.

Preferred Dish: Carrot Risotto

WINEMAKING NOTES

Aged for 17 months in oak (27% new, 73% neutral), this vintage marks our first use of new French oak in the red program.

VINTAGE NOTES

The 2022 vintage at Hawk Haven was one of our best, with hot temperatures and minimal rain leading to optimal fruit maturity and an earlier harvest. Riper fruit required some adjustments, but the result was remarkable. Merlot, which typically ripens well, thrived this year, producing a darker, more robust expression of the varietal.

HAWK HAVEN
Vineyard & Winery