

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2019 Merlot

Varietal: 100% Merlot

Vineyards: 100% Macari Vineyards

AVA: 100% Long Island

Final Analysis

Alcohol: 12.5 %

Final pH: 3.8

Final TA: 5.8 g/L

RS: 0.1 g/L

Date Bottled: Sept 3rd, 2020

Total Production: 136 cases

Harvest Data

Macari Vineyards Block A

Hand Harvest: October 23, 2019

Brix: 22.3



The Story

This is the first ever merlot produced at KLV. The fruit came from a reputable, long standing grape grower and producer in the Long Island region of New York. It was not until 1995 that vines were planted by Joseph T. Macari Jr. and Alexandra Macari. The vineyards at Macari are driven by biodynamic principles with a focus on well nourished, living soil which carries over into the resulting wine.

Vinification

The Macari Merlot was picked on a mild day in October. Fruit was then trucked from Long Island to the winery to be processed the following day. The fruit was crushed into one-ton picking bins and inoculated with IVC D254 and fermented for 7 days before pressing into stainless steel tank. About one week later, the wine was transferred to neutral oak barrels and underwent malolactic fermentation. The wine was barrel aged with lees stirring for eight months, and is vegan friendly.