

LEELANAU

CELLARS



2016 MERITAGE

WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 60% Merlot, 29% Cab Franc, 11% Cab Sauv

RS: 0.30%

ABV: 12.75%

TA g/L: 7.4

pH: 3.65

Bottling Date: 02.27.2018

Cases Produced: 511

TASTING NOTES:

With Merlot at the helm it boasts ripe black cherry and blueberry flavors. This medium-bodied red is "ready to wear" and offers lasting aromas of fresh cedar from the Cabernet Sauvignon. Its complex balance of fruits makes it the perfect table wine.

VINEYARD NOTES:

Arriving from 2 of our vineyards across 3 days meant each variety was handled individually while keeping in mind that soon enough, the varieties would be working together. Each lot was cold macerated for 3 days prior to primary fermentation. A different yeast was used with each variety to bring out different aspects of the grape while respecting its inherent character. Once the fermentation was 90% complete, each variety was pressed, blended, and racked into oak barrels where a malolactic fermentation would begin. Having completed both primary and ML fermentations, the wine was conditioned in oak barrels for 15 months. These French barrels consisted of 20% new oak and 80% neutral oak.

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