



# 2017 MERITAGE

*Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*



ACCOLADES

VARIETY:	33% Cabernet Franc, 33% Cabernet Sauvignon, 33% Merlot.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months Aging. 1 <sup>st</sup> and 2 <sup>nd</sup> Fill Barrels.
ANALYSIS:	12.9% Alc, 0.7 g/L R.S., 3.47 pH, 7.0 g/L TA.

## VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The 2017 growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

## VINEYARD

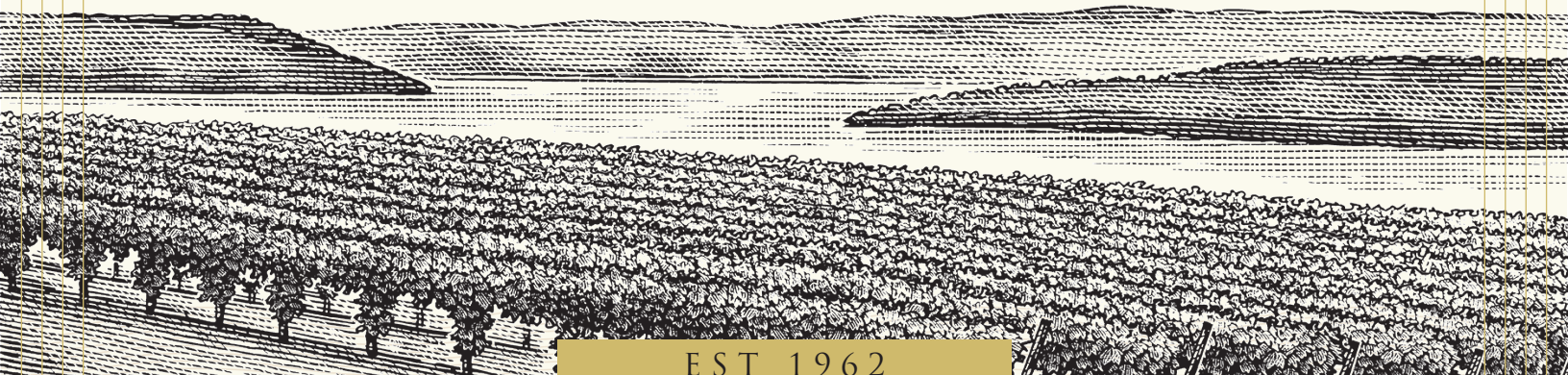
The Meritage is a blend of vineyard sites on both Keuka and Seneca Lake. The shallow, shale-based soils on Keuka Lake adds minerality, acidity, and elegance while the deep honeoye silt loam soils on Seneca Lake are a few degrees warmer than Keuka providing riper fruit notes. During the aging process, better tasting barrels are put aside and all evenly aged for 18 months. The blend is comprised of 15 total barrels; 5 barrels of each variety. The barrels for this blend are new and 2<sup>nd</sup> fill French oak.

## THE WINE

Youthful in its fruit clarity expressing layers of plum, blackberry, and violets edged with earth, white pepper, and a touch of smoke. Supple and posh, the mouthfeel is reminiscent of silk with a spicy bite.

## FOOD PAIRING

Beef (Grilled or Roasted), Lamb (Roasted), Duck (Roasted), Cheese (Hard and/or Stinky), Eggplant (Grilled), Bell Peppers, Rosemary, Thyme.



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DR. KONSTANTIN FRANK WINERY

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