

SALMON RUN



Salmon Run Meritage 2014

New York's most award-winning winery since 1962

Winery Background

Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

Vinification

The 2014 Salmon Run Meritage is a blend of classic Bordeaux varieties, which are sourced from varying vineyard locations throughout the Finger Lakes. Each variety is fermented separately in open fermenters at warm temperatures and the fermenting must undergoes a punchdown and pumpover regime for at least 7 days prior to pressing. The individual ferments selected for the Meritage wine are allowed to undergo malolactic fermentation in stainless steel and then are blended together to make the wine after which it is fined, filtered and bottled.

Composition: 51% Cabernet Franc, 49% Merlot

The Wine

Description: Expressive wine with black dominant characters of blackcurrant, plum and cedar; supported by green beans and green pepper notes. The blend's aim is to combine the elegant spiciness of Cabernet Franc with the rich fruit characters of Merlot.

Style:	Dry with velvety tannins
Body:	Medium bodied
Vintage Influence:	Good year balancing the fruit and green characters.
Cellaring:	Drink now or cellar until 2018
Food Pairing:	Classic red sauce dishes such as pasta and pizza.
Analysis:	Alcohol: 12.3%, Acidity: 0.56g/100mL, pH: 3.87, Sugar: <0.1%

