



# SALMON RUN®

## 2021 MERITAGE

### GRAPE VARIETIES

64% Merlot, 19% Cabernet Franc, 17% Cabernet Sauvignon.

### WINEMAKING

Immediately after harvest, the grapes are destemmed and lightly crushed into open-top fermenters and allowed to cold soak for a few days. The wine is fermented at low temperatures to preserve the delicate flavors with pumpovers and punchdowns 2 times a day. Each variety is fermented separately and with a small amount of oak during fermentation. The wine is aged in stainless steel for a few months before bottling.

### TASTING NOTE

Our Salmon Run Meritage ("MARE-eh-tidge") takes its name from the recent American tradition of blending traditional grapes of the Bordeaux region of France. This Merlot-dominated blend marks some similarities to the Bordeaux region of Blaye-Côtes de Bordeaux. Light ruby in color, the wine bursts with red and black plums, bramble, and cola. A bright and fruity taste, soft tannins, and a food-friendly finish.

### FOOD PAIRING

Tomato-based Pasta dishes, Pizza, Grilled Meats like Burgers, Pork, and Sausage.

### UPC



Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.

### SALMON RUN WINES

9749 Middle Road Hammondsport, NY 14840

[www.salmonrunwines.com](http://www.salmonrunwines.com)



FINGER LAKES

VINTAGE 2021

INSPIRED BY THE LANDLOCKED  
SALMON OF THE FINGER LAKES