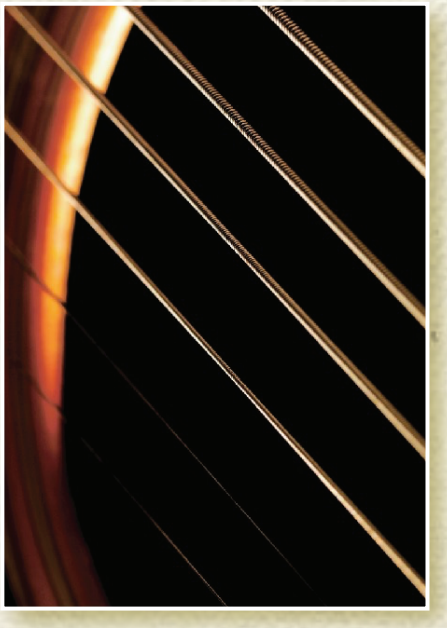
ALLEGRO winery

Winemaker's Notes

2016 Merlot/Chambourcin



Price Per Bottle
$17.00

Wine Composition
51% Merlot & 49% Chambourcin

Appellation
51% New York &49% Pennsylvania

Alcohol by Volume
13 Percent

Bottling Date
July 13, 2017

Production Quantity
287 Cases

Aging & Processing
Aged in French & Pennsylvania Oak Barrels & Stainless Steel Tanks

Description

This versatile wine marries the supple and soft tannins of Merlot, with the fruity darkness of Chambourcin.

Vineyard Notes

The 2016 release has Merlot sourced from Martha Clara Vineyard on Long Island (New York), and Chambourcin from Stony Run Valley Vineyard in the Lehigh Valley (Pennsylvania).

Winemaking Notes

The Merlot was tank-fermented with pumpovers for 14 days; the Chambourcin portion was fermented in small one-ton bins with multiple punchdowns every day. After fermentation to dryness, both wines were pressed off of their skins. The Merlot was barreled down while the Chambourcin was moved to a stainless steel tank. The secondary fermentation (malo-lactic) ensued naturally in the respective containers. After seven months of aging, the wines were blended, filtered, and bottled.

Food Pairing

Pairs well with creamy tomato pasta dishes or lighter cheeses.

Notes

This wine should be consumed within 5 years of the bottling date, and served at room temperature (62-68°F) for optimal flavor.

Merlot/Chambourcin is a popular wine that we produce nearly every vintage. It typically shows strong fruit when young, and increases with complexity as it ages.

Also Try

2016 Chambourcin - *dry red wine*
2016 Merlot - *dry red wine*
2017 Cabernet Sauvignon Chambourcin - *dry red wine*

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