

# BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

## 2014 MERITAGE

### 2014 GROWING SEASON SUMMARY

The story for the 2014 vintage actually begins in the early months of the new year, as the region was gripped by the now arctic air resulting in lows of -10 degrees. Consequently, crop-load was generally reduced by around 20-30% on average for vinifera varieties.

In what had been a rather wet and often very cool year, we entered September nearly two weeks behind where we traditionally are for that time of year. The extremely wet conditions contributed to enormous disease pressure. Suddenly however, as September began, we entered a period that led even the most senior viticulturist in the region to recognize that it was the best September in several decades. We ended the month with less than one inch of rain, and experienced a higher number of growing degree days than usual. September was remarkable for many days above 78 degrees, but with cool nights in the 50 degree range. October continued the trend, though with a steady cooling pattern in place. All varieties reached physiological ripeness, while retaining higher than usual levels of acidity.

### TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

#### 2014 Meritage

**Nose:** Earthy notes of tobacco, cedar, cocoa, and anise, meet bright red cherry fruit with a smokiness on the back

**Palate:** Maraschino cherries, and velvety tannins, lead to plumb, black currant, and deeper flavors of licorice root, sage and pine

**Finish:** Medium length with lingering hints of forrest floor, cherry, and cassis

### TECHNICAL DATA

**Composition:** 67% Cabernet Sauvignon (Sawmill Creek Vineyard), 22% Merlot (Gibson Vineyard), 11% Cabernet Franc (9% Sawmill Creek Vineyard, 2% Tuller Vineyard)

**Harvest Date(s):** 10/27/14, 10/20/14, 10/27/14, and 10/14/14 (respectively)

**Alcohol:** 12.5%

**Fermentation:** Standard punch down in open top bins, pressing in a basket press after the cap had fallen.

**Malolactic Fermentation:** Completed in barrel

**Oak Use and Regimen:** 100% Barrel Aged (French Oak)

**Aging:** Aged in barrel for one year, and aged for an additional year in tank to soften its bright acidity, this wine was aged in bottle for an additional two years before release

**Closure:** Premium Natural Cork

**Production:** 160 cases

**Release Date:** December 1, 2017

FINGER LAKES  
SENECA LAKE AVA

