

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2014 MERLOT

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 Merlot

Nose: Fig, Blueberry, Pine and Baking Spices

Palate: Strawberry gives way to ripe Cherry, Cocoa and Raspberry Preserve

Finish: Medium plus length on the finish with refreshing acidity

Our 2014 Merlot is a “foodies” red wine, pairing easily with many foods while balancing its acidity to prevent it from being too sharp.

TECHNICAL DATA

Composition: Merlot

Vineyard(s): Gibson Vineyard

Harvest Date(s): October 4, 2014

Alcohol: 12.6%

pH: 3.55

TA: 6 g/L

Residual Sugar: 2 g/l

Fermentation: The fruit was harvested from the 10 rows closest to Seneca Lake at the vineyard, then crushed and destemmed. Fermentation occurred in open top bins with punch-downs occurring three times daily.

Malolactic Fermentation: Complete

Oak Use and Regimen: 100% Barrel Aged, One-Fill French Oak and Older (100%)

Aging: Aged in oak for one year, and in bottle for two years before release

Closure: Premium Natural Cork

Production: 100 cases

Release Date: November 15, 2017

FINGER LAKES
SENECA LAKE AVA

KASHONG
GLEN
VINEYARD

GIBSON
VINEYARD

BELLANGELO

MORRIS
VINEYARD

VINEYARD SITES