

SUHRU

WINES

2017 Suhru Ember

63% Merlot
18% Cabernet Franc
15% Petit Verdot
4% Cabernet Sauvignon

Appellation: North Fork of Long Island

Bottling Date: 1/7/19

Aging: Hungarian Oak

Fermentation: Open Top Tanks

TA: 5.72 g/L

pH: 3.75

Residual Sugar: 0g

Alcohol: 13.5%

Tasting Notes

This classic blend of four Bordeaux varietals—Merlot, Cabernet Franc, Petit Verdot, and Cabernet Sauvignon—was chosen to express the best that the 2017 vintage could offer. A hint of vanilla, plum and cranberry flavors flow onto the palate with plum and cassis on the nose. With a soft plump mid-palate Ember has an appealing and lingering finish.

Winemaker Notes

The four different varietals were each fermented in open top tanks and punched down during their time on skins. The goal is to extract color and tannin without remaining too long (14 – 18 days) on skins before pressing to retain the vibrant fruit notes. Ember is then aged for 12 months in Hungarian oak.

