

# SUHRU

## WINES

### 2019 Suhru Teroldego

96% Teroldego  
4% Petit Verdot

**Appellation:** North Fork of Long Island

**Bottling Date:** 8/03/20

**Aging:** French Oak

**Fermentation:** Open Top Tanks

**TA:** 7.37 g/L

**pH:** 3.56

**Residual Sugar:** 0 grams/liter

**Alcohol:** 12.8%

### Tasting Notes

An enticing rich purple, this lesser known Northern Italian varietal (best known as the nephew of an old French variety that was the parent of Syrah) is a rarity on the North Fork. This unique red wine has warm baking spices on the nose with hints of anise, cinnamon, and red currant abounding from the glass. Red raspberry mingles with wild briar fruit on the nose and the pallet, with the fine tannins and bright acidity on the finish making this an extremely food friendly wine.

### Winemaker Notes

This Teroldego is blended with 4% Petit Verdot to add body, color, and elongate the finish and spends 9 months in French oak.

### Recommended Food Pairings

An extremely food friendly wine, Teroldego pairs nicely with fish, duck, swordfish, salmon, and gamey poultry. For more adventurous pairings try the bottle with teriyaki salmon, apple pie, walnut goat cheese pear salad, or brisket!

