



Wine Specs

Blend: 87% Merlot, 8% Petit Verdot, and
5% Cabernet Franc

Harvest Date: 10/17/21

Aging: Hungarian Oak

Fermentation: Open Top Tanks

TA: 6.01 g/L

pH: 3.63

Residual Sugar: 0g

Alcohol: 12.9%



2021 MERLOT

North Fork of Long Island

Tasting Notes

- This classic old-world style red is a beautiful representation of North Fork Merlot. The staple of Long Island Wine Country, Merlot is wonderfully well suited to our cool, maritime climate with consistent ripening and excellent aging potential. Red fruit, hints of cardamom, tarragon and anise on the nose, and with red cherries, currants and raspberry on the palate. A medium bodied red with soft tannins. It is elegant with a light hint of vanilla and a seamless, silky finish.

Winemakers Notes

- The fruit spent 18 days in contact with skins using the punchdown method to extract color and tannins. The blend is comprised of 87% Merlot, 8% Petit Verdot, and 5% Cabernet Franc fermented and aged separately and blended before bottling. The wine was aged for 9 months in medium plus toast Hungarian Oak. 150 cases made.

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