



2019 EMBER

North Fork of Long Island

Wine Specs

Blend: 63% Merlot, 16% Cabernet Franc,
9% Cabernet Sauvignon, 8% Petit
Verdot, 4% Malbec

Harvest Date: 10/22-30/19

Bottling Date: 1/6/21

Aging: Hungarian Oak

Fermentation: Open Top Tanks

TA: 6.37 g/L

pH: 3.51

Residual Sugar: 0g

Alcohol: 13.2%

Awards & Ratings

- ★ Silver, 2022 International Eastern
Wine Competition



Tasting Notes

- This classic blend of five Bordeaux varietals—Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot—was chosen to express the best that the 2019 vintage had to offer. Medium bodied with a deep magenta color and dark fruit notes of plum, black currant, cranberry, and dried herbs of tarragon and sage framing the back of the palate. A bold wine with a pleasing acidity and lingering finish giving way to smooth tannins and a touch of smoke.

Winemakers Notes

- The five 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. 168 cases made.

✉ info@suhruwines.com

☎ (631)-603-8127

📍 28735 Main Rd, P.O. Box 523

Cutchogue, NY 11935