

2024 MERLOT | FINGER LAKES / CAYUGA LAKE AVA

ABOUT THE WINE

THE FRUIT FOR THIS MERLOT WAS SUSTAINABLY FARMED BY LAKE ROAD VINEYARDS ON A WEST-FACING SLOPE ON THE EASTERN SHORE OF CAYUGA LAKE. HAND HARVESTED AT PEAK MATURITY, DESTEMMED AND COLD-SOAKED FOR 5 DAYS FOR MAXIMUM COLOR AND TANNIN EXTRACTION. THE MUST WAS THEN INOCULATED WITH YEAST ORIGINALLY ISOLATED IN SAINT-ÉMILION, FRANCE. PRESSED OFF AT DRYNESS, SETTLED, AND THEN AGED OVER 10 MONTHS IN ONCE USED FRENCH OAK BARRELS FOR STRUCTURE AND COMPLEXITY PRIOR TO BOTTLING. 100% MERLOT.

TASTING NOTES

THIS GENEROUS AND AGE-WORTHY MERLOT OFFERS NOTES OF BLACKBERRIES AND CHERRIES ON THE NOSE WHILE LAYERS OF DARK FRUIT, COCOA, AND LIMESTONE ARE FRAMED BY AMPLE ACIDITY AND INTEGRATED TANNINS ON THE BALANCED FINISH.



FINGER LAKES WINES OF DISTINCTION

DETAILS

AVA: FINGER LAKES, CAYUGA LAKE
VINEYARD: LAKE ROAD VINEYARDS
CLONE: 181
HARVEST: OCTOBER 11, 2024
ABV: 13.7%
PH: 3.41
TA: 7.3 G/L
RS: 0 G/L
BOTTLED: SEPTEMBER 24, 2025



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