

WAGNER

VINEYARDS

Finger Lakes

Meritage:

A wine blended from traditional Bordeaux grape varieties in America. In a time honored European method, blending wines from several grape varieties often produces a more complex, balanced and interesting wine than one produced from a single variety.

Wagner produces a Meritage only during ideal growing seasons which yield optimal quality.

Meritage

The 2007 Meritage is an ideal example of what the Finger Lakes region is capable of producing in the perfect growing season. This medium-bodied blend of Cab Franc, Cab Sauv and Merlot has been aged in American oak for 11 months and exhibits wonderful rich flavors, depth and balance. Fruit forward, with soft tannins and a touch of dark chocolate on the finish which complements the ripe berry and black cherry flavors.



AVA: Finger Lakes

Lake: Seneca Lake, depth over 632 feet

Vineyard sites: East side of Seneca Lake • Soil: Honeoye Loam

Fermentation: on skins until dry

Oak aging: 11 months American oak

Blend: 55% Cab Franc, 35% Cab Sauv, 10% Merlot

Alcohol: 12.4% • Acidity: 0.75g/100ml

Bottled Feb 3, 2009 • 988 cases produced

*Gold/Best of Category - Bordeaux Style Red Blend,
Atlantic Seaboard Wine Competition 2009*

Gold Medal - New York Wine & Food Classic 2009

"Cellar Selection" - Beverage Testing Institute Jan 2009

www.wagnervineyards.com

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