

Amityville Cellars *Bourdette Blend* 2019

A terroir-driven red blend of predominantly Bordeaux grape varieties, blended by sommelier and *négociant*, Andrew Isaacson, of Amityville Cellars.

Harvest Characteristics: The 2019 vintage ended beautifully, with harvest of Merlot, Cabernet Franc, and other varieties being hand harvested under cool and mild conditions. The grapes were ripe, both in flavors and tannin.

Winemaking:

Merlot was de-stemmed, then cold-soaked for three days in stainless steel. Délestage was used for extraction, with three pump-overs per day until dryness was near. Extended maceration lasted one week, pumping-over two times, then one time per day.

Cabernet Franc was handled similarly, but cold-soak lasted for four days, and was immediately pressed after fermenting to dryness. Syrah was fermented in an insulated bin to allow the grapes to warm naturally. Bâtonnage was used for extraction until the must achieved dryness.

Tasting Notes: Wine is between medium and full-bodied, with mouth-coating supple tannins. Acid is mellow but provides tension and lift for the mouthfeel. Aromas and flavors are a complex tapestry of dark berries and oak spice, with earthy tones. Finish is long. Drink by 2024.

Appellation: North Fork of Long Island

Soil: Sandy loam, southern-facing on a gentle slope.

Fruit Source(s): Onabay Vineyards; East End Vineyards

Varieties: Merlot (65%), Cabernet Franc (30%), Syrah (5%)

Ageing:

All three varieties were racked into seasoned barrels for malo-lactic fermentation. Before blending the three separate wines were aged for about 18 months in seasoned French oak barrels and racked twice.

Harvest Dates: Merlot was harvested at East End Vineyards on October 25. Merlot at Onabay was harvested on October 28. Syrah from Onabay was harvested on October 26. Cabernet Franc from Onabay was harvested on October 30.

