

Amityville Cellars *Bourdette Blend* 2020

A terroir-driven red blend of Bordeaux grape varieties, blended by sommelier and *négociant*, Andrew Isaacson, of Amityville Cellars. This is the second vintage made.

Style: The style is decidedly, uniquely *Long Island*. To me, this means supple, juicy fruit, with an overall style, freshness and minerality that naturally falls between *New World* and *Old World*. Because the Bordeaux varieties fare so well on Long Island this blend is intended to be a Long Island version of a moderately priced Bordeaux. It is crafted more toward a classic *Old World* style, than a ripe *New World* style.

Notes: Deep ruby with shades of magenta. Medium-bodied. Ripe blackberry and cassis on the nose, with tart black cherry on the palate. Notes of sandalwood, tobacco, singed sage, and bay leaf toward the finish.

Appellation: North Fork of Long Island

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

Fruit Source(s): Onabay Vineyards, Jamesport Vineyards.

Varieties: Merlot (51%), Malbec (20%), Cabernet Sauvignon (20%), Petit Verdot (9%).

Comments: The wine is still young, but has mellowed markedly in the 8 months since bottling. At any rate, it noticeably benefits from some breathing, as it is a well-structured wine. Ideal serving temperature is between 58-62 degrees.

More important than the blend of varieties was the blend of vineyards. The Onabay fruit is round, ripe, and soft. The Jamesport growers' style is firm, tannic, and bright. About 60% of the juice is the fruity, supple core of Onabay fruit. The remaining 40% is Jamesport, which provides tension, lift, and the length on the finish.

This wine will age nicely for several years. Peak should be around 2026.