

Amityville Cellars *DRY DUCK*

A naturally, lightly sparkling (frizzante) red wine from grapes grown on the North Fork of Long Island blended by *sommelier-négociant*, Andrew Isaacson, of Amityville Cellars.

Style: Dry, and deep in color and flavor, with a light spritziness resulting from a second fermentation that took place in each bottle separately.

The wine has richness on the palate that is lifted by the bubbles. It is recommended to be enjoyed chilled. Sparkling red wines may be susceptible to spontaneous eruption when opened warm. There was no disgorgement after fermentation, so the fine lees are settled to the bottom of the bottle.

Notes: Deep purple, can be cloudy if disturbed. Aromas of dark berries and barnyard. The palate boasts black cherry and purple plum flavors. Medium-full bodied, finishing dry and crisp.

Appellation: North Fork of Long Island

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

Fruit Source: Onabay Vineyards

Varieties: Merlot (90%), Malbec (10%)

Comments: This was a fun wine to make. A dry, sparkling red wine similar to those found in Northern Italy is a style that we have long thought would be appropriate for our region. Long Island vineyards reliably produce fruity reds with good acidity and lower tannins. Perfect for a red wine that works chilled, and appropriate for making a bubbly red.

The *natural* character of this wine is the result of a hands-off approach to winemaking for this bottling. The base wine was left undisturbed prior to inoculation for the second fermentation, so as not to inhibit this delicate process.

