

Amityville Cellars *LONG ISLAND RED WINE*

A *terroir*-driven red blend from grapes grown on the North Fork of Long Island blended by *sommelier-négociant*, Andrew Isaacson, of Amityville Cellars.



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.

This is the second label to a given vintage's *Grand Vin*, which is the *Bourdette Blend* in warm and sunny years, or *Margot's Cuvée* in cooler years.

Notes: Ruby with shades of magenta. Aromas of pomegranate and sandalwood. The palate boasts black cherry and purple plum flavors, with a loamy, earthy finish. Structurally the wine is medium-bodied with a taut acid structure and chewy tannins.

Appellation: Long Island

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

Fruit Source: Onabay Vineyards

Varieties: Merlot (80%), Malbec (20%)

Comments: Wine is contextual. A good, well-made wine becomes a great wine when opened at the right place, the right time, with the right people, and served at the appropriate temperature.

This is why I believe this wine's greatest asset is its versatility with serving temperature. While most reds are served between cellar temp and room temp, this wine can be served anywhere from ice-cold to room temp. To decide on the temperature to serve is dependent on the context.

On the boat or at the beach? Try it ice-cold. Nice dinner on a winter's night? Try it at room temperature. I happily consider it one of the few red wines that tastes proper at such a wide range of temperatures.