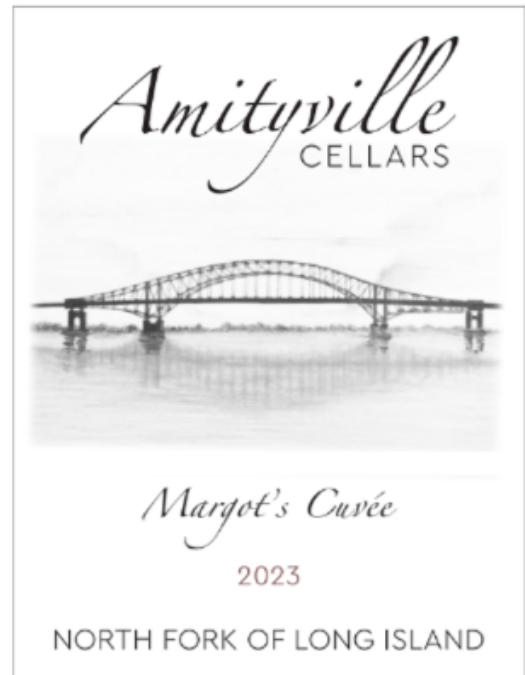


Amityville Cellars *Margot's Cuvée* 2023

A delicate and aromatic red blend, blended by sommelier-négociant, Andrew Isaacson, of Amityville Cellars. This is the inaugural vintage.

Style: This wine takes its name from Andrew's daughter, Margot. This first iteration spent the entirety of her birth year aging in barrel. While the *Bourdette Blend* is a selection of the highest quality barrels from vintages that are rich and ripe, *Margot's Cuvée* is similarly a given year's top barrels, but from a vintage that is cooler, yielding a wine that is lighter with more pure fruit and floral aromas. Of further contrast, the *Bourdette Blend* spends some time in new oak barrels, lending a spicy, vanilla flavor; whereas *Margot's Cuvée* never sees new oak barrels, allowing the purity of the fruit to show.



Notes: Deep ruby in the glass. Medium-bodied. Ripe raspberry and red bell pepper on the nose, with tart red plum on the palate. The wine is bright and focused, with a loamy earth undertone.

Appellation: North Fork of Long Island

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

Fruit Source: Onabay Vineyards

Varieties: Merlot (75%), Cabernet Franc (25%)

Aging: 14 months in second-use or older American oak barriques.

Comments: 2023 had some cool and wet weather around harvest resulting in wines that were not as deeply colored or as high in alcohol as the 2022, for example. My concern with moisture around harvest is mildew pressure. With Onabay's expert vineyard management and our care in the cellar we produced a wine that is clean and is an unobscured lens into the quality and character of the fruit of Long Island's 2023 vintage. Tannins are softer than in an otherwise very sunny vintage and harvest season. This wine is juicy in its youth, but will develop more quickly relative to more robust years. The Cabernet Franc will allow the wine some longevity. Cabernet Franc shows notes of garden vegetables in its youth, but grows more savory over time, like roasted bell peppers and sun-dried tomato. Drink by 2029.