

## 2013 Suhru Ember

49% Merlot  
25% Cabernet Sauvignon  
18% Cabernet Franc  
4% Petit Verdot  
4% Malbec

**Appellation:** North Fork of Long Island

**Harvest Date:** 10/18/13 + 10/21/13

**Bottling Date:** 4/17/15

**Aging:** Hungarian Oak

**Fermentation:** Open Top Tanks

**TA:** 0.66 g/L

**pH:** 3.56

**Residual Sugar:** 0g

**Alcohol:** 13.7%

### Tasting Notes

This classic blend of the five Bordeaux varietals—Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot— was chosen to express the best that the phenomenal 2013 vintage could offer. A hint of vanilla, plum and cranberry flavors flow onto the palate with plum and cassis on the nose. With a soft plump mid-palate Ember has an appealing and lingering finish.

### Winemaker Notes

The five different varietals were each fermented in open top tanks and punched down during their time on skins. The goal is to extract color and tannin without remaining too long (14 – 18 days) on skins before pressing to retain the vibrant fruit notes. Ember is then aged for 12 months in Hungarian oak.

### Awards

Silver medal at International Eastern Wine Competition

