



Wine Specs

Blend: 30% Merlot, 24% Cabernet Franc, 20% Petit Verdot, 20% Teroldego and 6% Cabernet Sauvignon

Bottling Date: 7/19/22

Aging: Hungarian Oak

Fermentation: Open Top Tanks

TA: 5.71 g/L

pH: 3.71

Residual Sugar: 0g

Alcohol: 12.6%



2021 EMBER

North Fork of Long Island

Tasting Notes

- This red blend of five varietals—Merlot, Cabernet Franc, Petit Verdot, Cabernet Sauvignon and Teroldego—was chosen to express the best that the 2021 vintage had to offer. Medium to full bodied with a deep magenta color and dark fruit notes and hint of anise on the nose. The fruit carries onto the pallet with notes of cherry preserve and blueberry mixed with dried herbs and tarragon. A robust red blend with a rich, lingering finish coupled with good tannin structure.

Winemakers 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. 212 cases made.

✉ info@suhruwines.com

☎ (631)-603-8127

📍 28735 Main Rd, P.O. Box 523

Cutchogue, NY 11935