

2018 Miller's Cove Red



Vineyard & Winemaking Notes

Miller's Cove Red is a complex dry proprietary blend sourced from fine local vineyards including our own, and is our best selling red wine. We de-stem the grapes, and perform daily rack-and-returns (called *délestage*) along with morning and evening punch-downs to extract more fruit and tannin. Malolactic fermentation and aging without oak ensures that the resulting wine is dense in flavor, smooth in texture, and long and satisfying in the finish.

Appellation Finger Lakes

Growers Keuka Spring Vineyards, Sawmill

Creek Vineyards, Humphreys

Vineyard

Composition Lemberger, Saperavi, Cab Franc,

Merlot, Cabernet Sauvignon

Vintage 2018

Harvest dates Sep. 24 - Oct. 22, 2018 (various)

Winemaker August Deimel

Fermentation 100% primary fermentation,

malolactic conversion and aging

without oak

Alcohol by volume 12.9% Residual sugar 0.3%

Sweetness perception Dry

Bottling dates July 9, 2019

Vegan Yes Production 832 cases

Tasting Notes

Miller's Cove Red, our perennially best-selling red wine, exudes richness, with deep berry and plum flavors, lovely body, velvety texture and a long, satisfying finish.

Food Pairing Ideas

Barbecued beef and pork, meatloaf, duck breast, and other juicy meat dishes with traditional sweet and sour seasonings.