

2019 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	Standing Stone Vineyards,
	Humphreys Vineyard,
	Atwater Vineyards,
	Anthony Road Wine Compar
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ny, Keuka Spring Vineyards

Composition Saperavi, Cab Franc, Lemberger,

Merlot

Harvest dates October 18-20, 25-26 & 29, 2019

Winemaker August Deimel

Fermentation 100% primary fermentation,

malolactic conversion and aging

without oak

Alcohol by volume 12.8% Residual sugar 0.3%

Sweetness perception Dry

Bottling dates August 21, 22 & 27, 2020

Vegan Yes Production 805 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.