

CASA LARGA

-VINEYARDS AND WINERY-

Cab-Merlot

Finger Lakes

The classic flavor profile, smooth tannins, versatility with food and outstanding value of Cab-Merlot® have made it our perennial best-selling wine.

Viticulture

Grapes.

- 60% Cabernet Sauvignon
- 25% Cabernet Franc
- 15% Merlot

Appellation. Finger Lakes

Viticulture notes. We balance the vine and position the fruit by hand to ensure proper ripening of these three red Bordeaux grapes. We hand-pick them very late in the growing season to maximize ripeness and tannin development.

Winemaking

Winemaker. Matt Cassavaugh

Fermentation. After primary fermentation (yeast), each component wine undergoes malolactic fermentation in stainless tanks and is racked into barrels.

Vintage. NV. Our winemaker can select the best from among different vintages of the component wines to optimize the harmony and complexity of the blend.

Alcohol by volume. 12.5%

Residual sugar. 0.2%

IRF scale. Dry

Aging. 14 months in a variety of oak barrels to add nuance and complexity.

Acidity. pH 3.5, TA 6.1 g/L

Bottle volume. 750ml

Bottling dates. February 5, March 15 and August 23-24, 2016

Production. 1389 cases

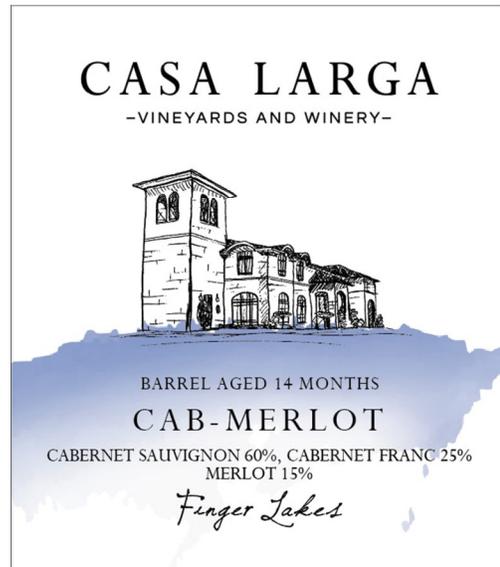
Vegan. Yes

Casa Larga wine series. *Classic*

TTBID. 16338-001-000072

UPC. 0-89800-00033-5

Year first produced: 2002



Winemaking notes. Harvested grapes for this wine are pressed into one-ton fermentation tanks. The juices ferment on the skins and caps are punched down twice daily. They are then racked and placed into barrels. Each component wine in the blend is fermented and aged separately. A blend is then created that maximizes the nuances of each grape while maintaining harmony. Cabernet Sauvignon provides much of the fruit character and tannin. Cabernet Franc adds spice, and Merlot provides additional body and dark berry notes. This blend is then racked back into barrels where it ages for up to several more months.

Enjoying our Cab-Merlot

Availability. At our winery in Fairport; at selected wine and spirits stores and restaurants in New York State; at CasaLarga.com for direct shipment to residences and workplaces in 37 states.

Accolades. 90-Point Rating, Gold Medal, Highly Recommended, 2016 Beverage Testing Institute World Wine Championships (tastings.com)

Aging. Store at cool temperature (55°-60°F) and out of direct sunlight. While we produce Cab-Merlot to be enjoyably balanced shortly after bottling, the wine can continue to age gracefully in bottle for another 3-5 years, depending on the year.

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Serving. At cool room temperature (60-65°F).

Tasting notes. Dark berry notes, rich oak, a hint of pepper and a velvety palate have made this delicious blend of Cabernet Sauvignon, Cabernet Franc and Merlot our perennial best-selling wine.

Pairing suggestions. Grilled meats, dishes with red sauces, chocolates, cheddars and goudas.

