



2005 'Masseria' Merlot

Appellation: Long Island – 100% Merlot
Analysis: Brix 25.0, TA 5.7, PH 3.64
Harvest: 10/21/05
Production: 149 cases
Vineyard: MC Vineyards
Bottled: 10/21/05
Barrel aging: 21 months in barrique barrels
Release: 12/01/08
Notes: Pressed off after 7 days of maceration on the skin. Completed fermentation in a stainless steel tank for another 12 days. 100% ML completed. The wine received a total of 6 rackings and was bottled unfiltered and un-fined.

This sumptuous, cellar-worthy red exudes bright black cherry, blackberry and plum compote aromas complemented by savory oak tones. It's rich, round and fruit-centered, with vibrant dark cherry flavors balanced by firm, supple tannins. Unlike many American Merlots designed for immediate consumption, "Masseria" Merlot has the structure and depth for aging, although it's delicious now with savory red meats and flavorful cheeses.

About Us

Scarola Vineyards is a small Long Island Winery dedicated to sustaining a family tradition begun generations ago in Bari, Italy, where proprietor Frank Scarola's parents were farmers and winemakers. In 1960 Frank and his family came to the United States, where they settled in New York City and continued the family tradition of producing delicious Vino.