

2010

First Crush Red

This amazing fresh red wine is unlike any other wine produced on Long Island. Using the time-honored method of carbonic maceration – whole clusters of hand-harvested fruit were allowed to ferment entirely in stainless steel with no oak used in the production of this wine. All indigenous yeasts were used during the fermentation. The wine is a fruit explosion with intense aromas of strawberries, cranberries and elderberry flowers that envelope a soft, velvety palate full of bright red cherries and currants. Crafted from 76% Merlot and 24% Cabernet Franc, the wine is mouth-filling, with lovely softness, light tannins, and finishes with just enough zesty acidity to compliment a wide range of cuisine. You will never forget this First Crush!

The 2010 vintage was completely extraordinary and is unlike any other vintage in the 35 year history of Long Island winemaking. The season began almost three weeks early as warm and dry weather gave us a beautiful spring with lots of sun and low humidity. Thankfully the season never looked back as warm temperatures and clear sunny days dominated the summer months. As the summer continued, an occasional rain gave the vines just enough water to stay healthy and strong. All of this led to an extremely early harvest. Picking began on September 1st – a full month earlier than 2009, with all varieties exhibiting stunning aromatics, intense color and divine flavors. By the time October and some cool wet weather began to roll in, most of the harvest was complete and in the cellar. An incredible vintage that is already being considered Long Island's finest to-date and has produced sublime, aromatic whites and rich, powerful reds that will last a lifetime in the bottle.

1000 Cases Produced

76% Merlot

24% Cabernet Franc



PERFECTING THE ART OF WINE

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