



# 2022 Suhru Wines

## Ember

North Fork of Long Island

### Wine Specs

Blend: 45% Merlot, 31% Cabernet Sauvignon, 20% Cabernet Franc, 4% Petit Verdot

Harvest Date: October 2022

Malolactic Fermentation: 0%

Maturation: 7m, American oak

Bottling: February 2024

Alc/Vol: 12.9%

Acidity: 5.46 g/L

pH: 3.66

RS: 0 g/L



### Wine Specs

This red blend of four varietals was chosen to express the best that the 2022 vintage had to offer. Full bodied with a dark, rich magenta color and aromas of blueberry, blackberry and almonds, with a hint of roasted coffee beans on the nose. The fruit flows seamlessly onto the pallet with plum flavors and a touch of graphite on the finish. Ripe tannins linger in a restrained elegance.

### Winemaker's Notes

The four different varietals were each fermented in open top tanks and punched down during their time on skins. The goal is to extract color and tannin without remaining too long (14 - 18 days) on skins before pressing to retain the vibrant fruit notes. Ember is then aged for 12 months in Hungarian oak. 295 cases made.

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