

Amityville Cellars *Bourdette Blend* 2022

A red blend of Bordeaux grape varieties, blended by sommelier-négociant, Andrew Isaacson, of Amityville Cellars. This is the third vintage made.

Style: I believe that Long Island, as a wine region, falls between the *New World* and *Old World*. Our wines have ripeness and density, but maintain acidity and freshness. Because the Bordeaux varieties fare so well on Long Island this blend is intended to be a Long Island version of a moderately priced Bordeaux. The twist with this vintage is that I am giving it something of a Rioja accent, by aging some of the wine in new American oak barrels.

Notes: Deep purple in the glass. Medium-to-full-bodied. Ripe blackberry and oak on the nose, with tart black plum on the palate. Lots of vanilla, sandalwood, and nutmeg flavors. Tannins are Nebbiolo-like in this wines' youth.

Appellation: North Fork of Long Island

Soil: Sandy loam, southern-facing on a gentle slope.

Fruit Source: Onabay Vineyards

Varieties: Merlot (80%), Malbec (20%)

Aging: 50% New American Oak Barrels. The oak is medium toast with 2 years' seasoning.

Comments: 2022 by many accounts and measures can be considered one of the great vintages that our region has seen in its 50 years of wine-making. This can be attributed to a very dry growing and harvest season. This means sunny days and cool nights, allowing for deep color, firm tannins, minimal disease pressure, fresh acidity, and a protracted growing season which encourages complex flavors.

I took a different approach with this wine. With greater color and tannin extraction, and most importantly by using new American Oak barrels. This gives this wine a style that is otherwise not easily found in our region. At this point, the wine is still very young and tight, with assertive tannins. No rush to devour this wine.

This wine approaches the upper limits of how long and gracefully a Long Island wine can age. I predict this wine will drink well at least until 2035. It does, however, need a year or two to soften. Buy now, but hold until 2026.

