



Pellegrini Vineyards Merlot  
Vintage: 2004  
North Fork of Long Island

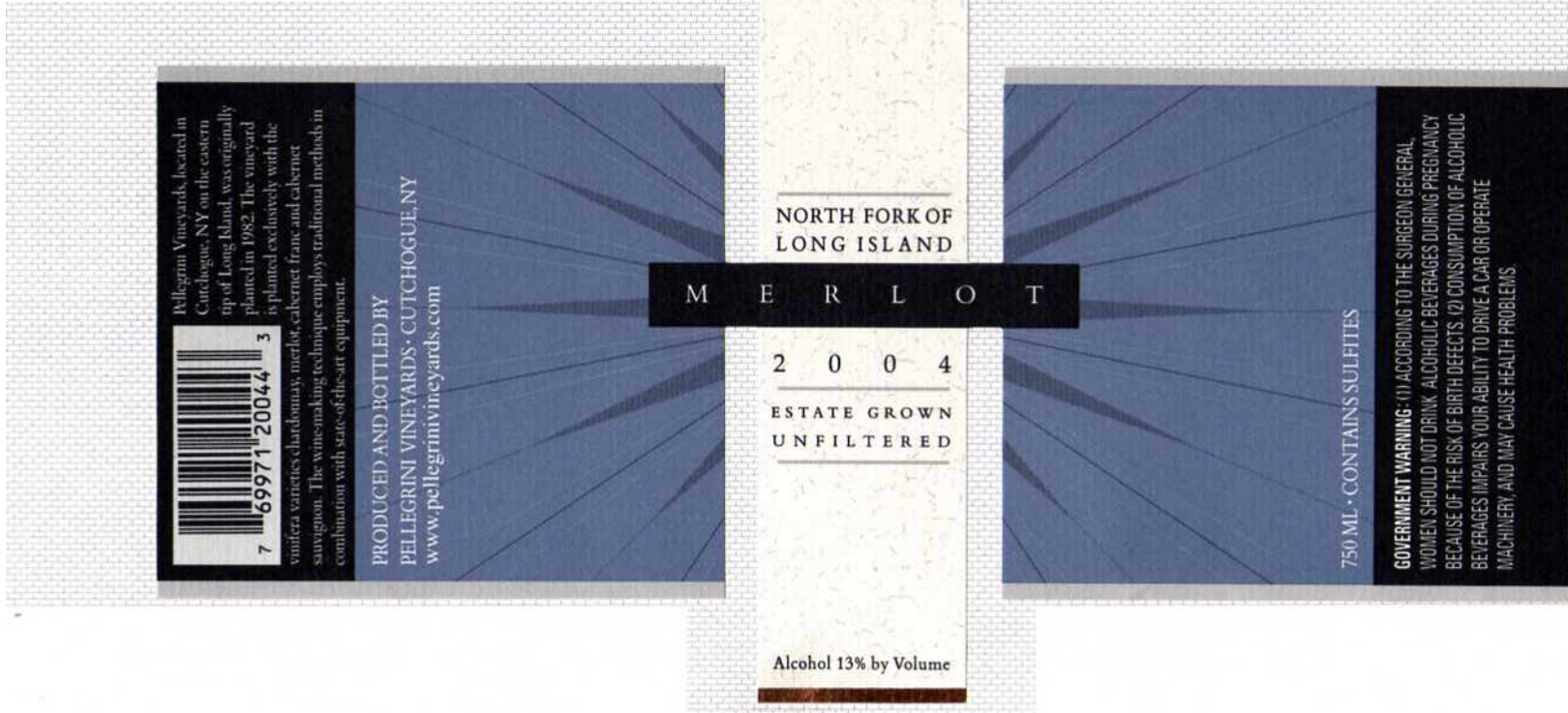
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Case Production: 834  
Aging: 18 months French oak  
Fermentation: barrel  
Alcohol: 13.9% by volume  
TA: 0.681g/100ml  
pH: 3.34  
Unfiltered  
Blend: 98% merlot,  
2% petit verdot  
Vintage Rating: excellent

Winemaker's Notes:

This shining example of north fork Merlot expresses wonderful flavors of blackberry, blueberry, chocolate and notes of rose petal while surrounded by hints of fresh herbs. Undertones of tobacco and leather dance across the palate as the long finish lingers.

Cellar Age: 7-9 years from vintage.



Pellegrini Vineyards, located in Cutchogue, NY on the eastern tip of Long Island, was originally planted in 1982. The vineyard is planted exclusively with the vinifera varieties chardonnay, merlot, cabernet franc and cabernet sauvignon. The winemaking technique employs traditional methods in combination with state-of-the-art equipment.



PRODUCED AND BOTTLED BY  
PELEGRINI VINEYARDS • CUTCHOQUE, NY  
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PELEGRINI  
VINEYARDS

NORTH FORK OF  
LONG ISLAND

M E R L O T

2 0 0 4

ESTATE GROWN  
UNFILTERED

750 ML • CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Alcohol 13% by Volume