



2013 MC²

**Alcohol label %: 13.0 | pH: 3.73 | Acidity (TA): 6.8 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 60.0 | Drink starting in: 2014 | ending in: 2017**



Growing Conditions

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

Aging

Aged for 8 months in neutral French & American oak barrels.

Palate

Wow. Make no mistake, this mini-Meritage blend is not fooling around. The depth of the wine is apparent even at first sniff. On the nose, the fruit of the Merlot is very pronounced, offering up dark fruits and a hint of anise and autumn leaves. The palate is full and rounded with tannins that are very well-integrated. The balance between the mouthfeel and weight play perfectly with this wine's plum, cedar and clove flavor profile. Pair our MC2 blend with duck confit or a hearty ratatouille