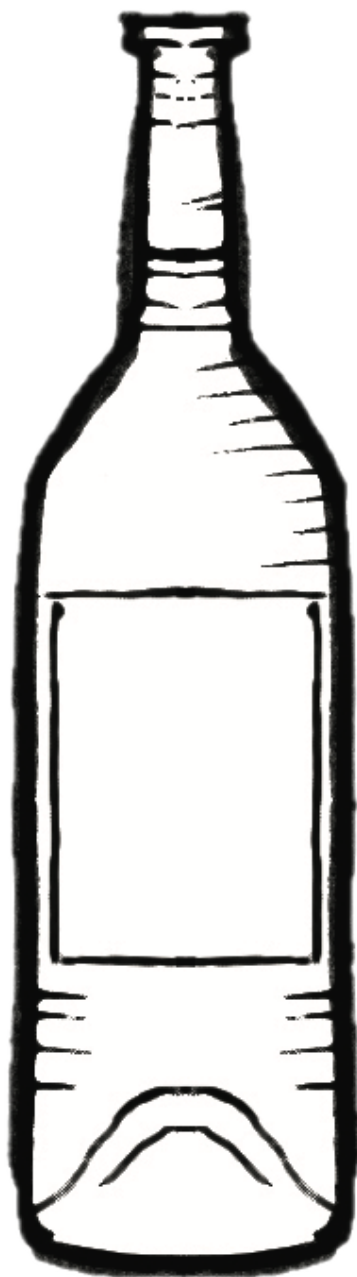




2019 MC²

Alcohol label %: 12.7 | **pH:** 3.49 | **Acidity (TA):** 7.0 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2020 | **ending in:** 2023



Growing Conditions

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

Aging

Aged for 9 months in 20% 2-3 yr old French oak, 15% flex tank with oak cubes; thermic #3 & balance of neutral French & American oak barrels

Bottling

Bottling Date: 8/3/2020

Palate

A sultry, deep ruby glows in the glass with our latest MC². This is a richer, yet more smooth and silky vintage than we’ve offered in a while. On the nose, the first impression is of a deep and mouthwatering bittersweet cocoa, followed by gentle notes of oak, cedar and autumn leaves. A combination of red and black fruit and berries woos the palate; red and black raspberries and currants, dark plums and all braced with just a hint of graphite and finishing with a lingering splash of fresh-picked, sun-drenched blueberries. We’re extremely smitten with this wine and are certain you will be too!