



2018 MC²

Alcohol label %: 13.0 | **pH:** 3.55 | **Acidity (TA):** 6.2 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2019 | **ending in:** 2022

Growing Conditions

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried—by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible – just a little less of it

Aging

Aged for 9 months in 20% 2-3 yr old French oak & balance of neutral French & American oak barrels

Bottling

Bottling Date: 8/21/2019

Palate

True to the 2018 vintage, the latest blend of MC² is a juicy wine with aromas of blackberries and warmed blueberries that push notes of plum to the front and center of the palate. The suggestion of red currant and bay leaf play on the finish with a hint of fresh tobacco on the tip of the tongue. Pair this with Mediterranean fish dishes prepared with olives, mushrooms and herbs, pasta dishes, or crepes filled with ricotta cheese and fruit compote.

