



2012 MC²

Alcohol label %: 12.0 | **pH:** 3.93 | **Acidity (TA):** 6.5 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2013 | **ending in:** 2016

Growing Conditions

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

Aging

Aged for 8 months in neutral French & American oak barrel

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.

