



2016 MC²

Alcohol label %: 13.5 | **pH:** 3.54 | **Acidity (TA):** 7.3 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2017 | **ending in:** 2020

Growing Conditions

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

Aging

Aged for 8 months in 6% New American oak, 20% 1 yr old French oak & balance of neutral oak barrels.

Bottling

Bottling Date: 8/17/17

Palate

MC² continues to be our best selling wine. This year's vintage opens up with notes of fresh cut pine, nutmeg, and black fruit on the nose with a hint of aged tobacco. On the palate the lush mouth-feel and dusty tannins dissolve into ripe berries and plums with discernible blackberry and bay leaf on the finish. Pair this extremely versatile wine with dark meat fowl or game with fruit sauces, burgers on the





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grill, or glazed plums with caramel sauce.

