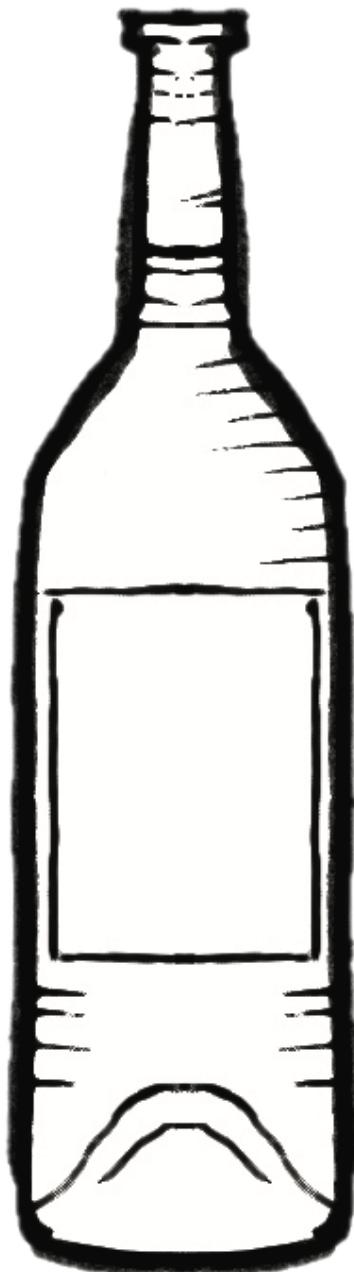


2020 MC²

**Alcohol label %: 13.5 | pH: 3.65 | Acidity (TA): 6.4 | Residual Sugar (g/L): 1.0 |
Serving Temperature (°C): 60.0 | Drink starting in: 2021 | ending in: 2028**



Growing Conditions

2020 was a winemaker's dream, a vintage of idyllic growing conditions in the Finger Lakes. Expect to see extremely high quality wines that show concentration, complexity, silky tannins, and the varietal specificity for which we are known. During the growing season we experienced gorgeous warm days and heat in timely doses. The heat produced the right amount of moisture stress (read lack of rain) to keep the fruit slightly dehydrated and the consequent flavor development of the skins and pulp lent a complexity to the juices that are playing out in the wines. Our winemakers, Phil and Lauren, crafted truly remarkable wines that will show well early, but will have the depth of character to age gracefully.

Aging

Aged for 10 months in a mix of neutral French, Hungarian & American oak barrels

Bottling

Bottling Date: 8/23/2021

Palate

We have always fashioned our lovely table red, MC², as the baby brother of our bigger, bolder Meritage but our 2020 vintage of MC² has grown bolder too! A rich aroma of blueberries, back currants, and Long John plums greets the nose with unbridled joy. Stout, muscular tannins brace these same dark fruit impressions on the palate merging with brambleberries, cedar, tobacco and just a hint of leather. This is our most satisfying and ample MC² to date. Eat, drink and



2020 MC²

with the 2020 MC², be merry indeed!

