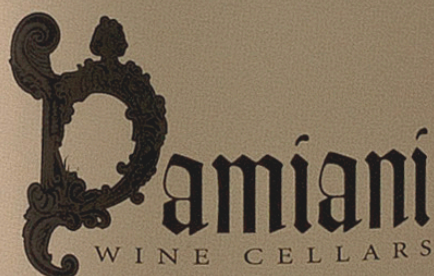


# 2012 MC<sup>2</sup>



## MC<sup>2</sup>

2012  
FINGER LAKES  
RED TABLE WINE

750ML

13% ALC/VOL

MERLOT 43% CABERNET FRANC 14% CABERNET SAUVIGNON 43%  
PRODUCED & BOTTLED BY DAMIANI WINE CELLARS, HASTOTA, NY 14882

### VINTAGE NOTES

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.

### VINEYARD SITES

86% East side of Seneca Lake  
14% West side of Cayuga Lake

### WINEMAKING

Blend: 43% Cab. Sauvignon, 14% Cab. Franc & 43% Merlot  
Harvest Dates: 10/5 - 10/15/12 Total Acidity: 6.5 g/L  
pH: 3.93 Alcohol: 12%  
Cases Produced: 579

### OAK PROGRAM

Aged for 8 months in neutral French & American oak barrels.

### TASTING NOTES & FOOD PAIRING

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 MC<sup>2</sup> blend with duck confit or a hearty ratatouille.

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