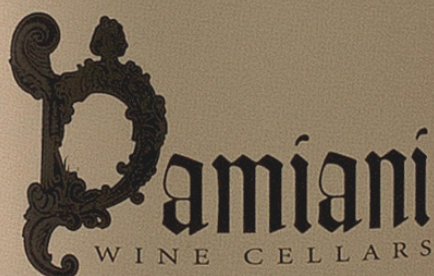


# 2013 MC<sup>2</sup>



## MC<sup>2</sup>

2013  
FINGER LAKES  
RED TABLE WINE

750ML

13% ALC/VOL

MERLOT 43% CABERNET FRANC 14% CABERNET SAUVIGNON 43%  
PRODUCED & BOTTLED BY DAMIANI WINE CELLARS, HICKORY, NY 14850

### VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

### VINEYARD SITES

61% East side of Seneca Lake  
39% West side of Cayuga Lake

### WINEMAKING

Blend: 56% Merlot, 24% Cab. Franc & 20% Cab. Sauvignon  
Harvest Dates: 10/16 - 10/22/13  
Harvest Brix: 22.2°-23.5°      Total Acidity: 6.8 g/L  
pH: 3.73      Alcohol: 13%  
Cases Produced: 911

### 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.

4704 ROUTE 414 BURDETT, NY 14818  
WWW.DAMIANIWINECELLARS.COM  
607-546-5557