

2014 MC²

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. Extreme winter conditions reduced the potential crop yields early in the 2014 season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit - a favorable outcome! Spring and summer days saw temperatures vacillating from cool to hot with intermittent showers. The harvest season began warm but dry, with temperatures quickly declining in late October. Each hand-harvested vineyard brought fruit that demonstrated optimal ripeness, playful acidity, promising flavors, and tremendous quality.

VINEYARD SITES

87% East side of Seneca Lake
13% West side of Cayuga Lake

WINEMAKING

Blend: 32% Merlot, 22% Cab. Franc & 46% Cab. Sauvignon
Harvest Dates: 10/12-29/14
Harvest Brix: 22.2°-23.5° Total Acidity: 6.75 g/L
pH: 3.87 Alcohol: 13%
Cases Produced: 897 Bottling Date: 8/28/15

OAK PROGRAM

Aged for 8 months in neutral 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 MC² blend with duck confit or a hearty ratatouille.

