

2015 MC²



VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

VINEYARD SITES

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

WINEMAKING

Blend: 37% Merlot, 35% Cabernet Franc, 28% Cabernet Sauvignon

Harvest Dates: 10/12-10/29/15

Harvest Brix: 22.2-23.5°

Total Acidity: 6.75g/L

pH: 3.65

Cases Produced: 648

Bottling Date: 8/17/16

Alcohol: 13.3%

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.