

2016 MC²

VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

WINEMAKING

Blend: 55% Merlot, 23% Cabernet Sauvignon, 22% Cabernet Franc

Harvest Dates: 10/5-29/16	Harvest Brix: 22-23.5°
Total Acidity: 7.3 g/L	pH: 3.54
Cases Produced: 872	Bottling Date: 8/17/17
	Alcohol: 13.5%

OAK PROGRAM

Aged for 8 months in 6% new American oak, 20% 1 yr old French oak balance of neutral oak barrels.

TASTING NOTES & FOOD PAIRING