

2017 MC²



VINTAGE NOTES

Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then mid-summer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital "S". The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

WINEMAKING

Blend: 38% Merlot, 33% Cabernet Franc, 29% Cabernet Sauvignon

Harvest Dates: 10/7-26/17

Harvest Brix: 22.0°-24.0°

Total Acidity: 5.8 g/L

pH: 3.5

Cases Produced: 1,668

Bottling Date: 8/21/18

Unfined

Alcohol: 13.0%

OAK PROGRAM

Aged for 9 months in 20% 2-3 yr old French oak & balance of neutral French & American oak barrels.

DRINK WINDOW

Drink now through 2021+

TASTING NOTES & FOOD PAIRING

True to the 2017 vintage, the latest blend of MC2 is a juicy wine with aromas of blackberries and warmed blueberries that push notes of plum to the front and center of the palate. The suggestion of red currant and bay leaf play on the finish with a hint of fresh tobacco on the tip of the tongue. Pair this with Mediterranean fish dishes prepared with olives, mushrooms and herbs, pasta dishes, or crepes filled with ricotta cheese and fruit compote.