



2020 MC²

TASTING NOTES

Little brother has grown up!! We have always fashioned our lovely table red, MC², as the baby brother of our bigger, bolder Meritage but our 2020 vintage of MC² has grown bolder too! A rich aroma of blueberries, black currants, and Long John plums greets the nose with unbridled joy. Stout, muscular tannins brace these same dark fruit impressions on the palate merging with brambleberries, cedar, tobacco and just a hint of leather. This is our most satisfying and ample MC² to date. Eat, drink and with the 2020 MC², be merry indeed!

WINEMAKING

Blend: 56% Cabernet Sauvignon,
25% Cabernet Franc,
19% Merlot

Harvest Dates: 9/15-10/18/2020 Harvest Brix: 21.0°-24.0°
Total Acidity: 6.4 g/L pH: 3.65
Cases Produced: 785 Bottling Date: 8/23/2021
Unfined Residual Sugar: 0.1%
Unfiltered Alcohol: 13.5%

OAK PROGRAM

Aged for 10 months in a mix of neutral French, Hungarian & American oak barrels.

DRINK WINDOW: now - 2024 - 2028

SERVING TEMPERATURE: 60 - 65°

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

