



2021 MC²

DRINK WINDOW: now—2024—2028

Our 2021 MC² transports us to an Italian kitchen, homemade spaghetti sauce (the recipe passed from ancestor to ancestor) simmering on the stovetop. The nose and palate harken the mind to dried herbs and a fresh garden, but not in the way one would usually imagine.

The expected berry notes differ from the usual and instead give the impression of heirloom tomatoes like Black Cherry (the tomato kind), Mr. Strikey and the Chocolate Stripe as well as the beloved hybrid Sungold, with just a flirt of actual black cherries as well. Sips conjure oregano, black pepper, thyme, and black currant, rubbing elbows with those luscious tomatoes and cherries. Tannins satisfy our desire for grip while leaving us wanting more.

Overall, another feather in the cap of our much-loved MC² collection.

Serve at 60° - 65°f

BLEND:

46% Cabernet Sauvignon
40% Cabernet Franc
14% Merlot

COOPERAGE:

Aged for 7 months in neutral French oak barrels.

Hand Harvested: 10/9 - 10/28/2021

Harvest Brix: 22.0° - 24.0°

Hand Sorted

pH: 3.69, TA: 6.2 g/L, ABV: 13.0%, RS: 0.2%

Unfined

Bottled: 5/24/2022

Cases Produced: 2900