



NAPA VALLEY  
*MC SIGNATURE*  
CABERNET SAUVIGNON

VINTAGE: 2015

APPELLATION: NAPA VALLEY

COMPOSITION: CABERNET SAUVIGNON 95%, MERLOT 5%

WINEMAKING: EACH LOT WAS PUNCHED CAP FERMENTED IN ONE-TON T-BINS BY HAND. THEN BARRELED DOWN FOR 40 MONTHS AGING IN FRENCH OAK. VERY UNIQUE IN TODAY'S WORLD. THE BLENDS ARE MADE FROM THE INDIVIDUAL LOTS FROM THAT POINT A MONTH PRIOR TO BOTTLING.

TASTING NOTES: BLACK CHERRY AND A STONY MINERALITY AROMATICS JUMP UP FRONT. IN THE MOUTH, BLACK CURRANTS AND CRANBERRIES, RIPE MOUTH-WATERING TANNINS ARE ACCENTED BY A VERY PALATE PLEASING SPICINESS. BRIGHTLY BALANCED, YET RICHLY TEXTURED AND COMPLEX WITH A LONG SATISFYING FINISH.

THIS IS THE THIRD MC SIGNATURE CABERNET SAUVIGNON. IT IS A SPECIAL DESIGNATION FOR WINE GIVEN MORE AGING TIME TO BETTER EXPRESS ITS DYNAMIC CHARACTERISTICS. IT INCLUDES SOME OF THE EXTREMELY RARE SECRET CLONE CABERNET IN THIS BLEND.

ALC.: 14.9%

TA: 0.66%

pH: 3.59

RS: 0.06 (EXTREMELY DRY)

