



2016 MC SIGNATURE CABERNET SAUVIGNON NAPA VALLEY

Composition: 100% Cabernet Sauvignon

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 currants, rich earth and a hint of dark chocolate aromatics. This is a big full bodied wine dominated by ripe currants complimented by some black cherry with a mouth watering mature tannins that are accented by a palate pleasing spice. Brightly balanced, yet richly textured and complex with a long finish.

This is the fourth MC Signature Cabernet Sauvignon. It is a special designation for wine given more aging time to better express its dynamic characteristics. This includes some of the extremely rare Secret Clone Cabernet in the blend.

Alcohol: 14.8%

TA: 0.59%

pH: 3.61

RS: 0.13% (very dry)

