



MC SIGNATURE
2017 CABERNET SAUVIGNON
NAPA VALLEY

Composition:

82% Cabernet Sauvignon, 10% Petit Verdot,
4% Cabernet Franc, 4% Merlot

Winemaking:

Partially punched cap fermented in one-ton T-Bins by hand, then barreled down for 38 months aging in French oak; this is not typical in today's winemaking world. The blends are made from the individual lots from that point several weeks prior to bottling.

Tasting Notes:

Cassis, cherry and clove aromatics. This is a full bodied wine dominated by black cherry, currants, a hint of black rose in virtually perfect balance with a mouth watering tannins that are (did I say) balanced by palate pleasing spice. Bright, yet richly textured and complex with a long finish. This includes some of the extremely rare Secret Clone Cabernet in the blend.

Alcohol: 14.8%

TA: 0.64%

pH: 3.50

RS: 0.07% (very dry)

