



MC SIGNATURE
2018 CABERNET SAUVIGNON
NAPA VALLEY

Composition:

76% Cabernet Sauvignon, 11% Merlot, 8% Cabernet Franc,
5% Petit Verdot

Winemaking:

Partially punched cap fermented in one-ton T-Bins by hand, then barreled down for 40 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 pervade. A very full-bodied wine highlighted by currants, spice, with a subtle dark floral touch balanced with mouthwatering ripe tannins that are accompanied by a palate pleasing pepper note. Bright, richly textured, and a complex structure with a long finish. The blend includes some of the extremely rare Secret Clone from the original vineyard.

Alcohol: 14.9%

TA: 0.68%

pH: 3.40

RS: 0.07% (very dry)

