

2022 MC²

Juicy . Hay . Chalky

- 45% Cabernet Franc, 43% Merlot, 12% Cabernet Sauvignon
- Harvested from October 12-24th
- 10-20% saignée day after processing
- Inoculated primary fermentation in bins and stainless-steel tanks
- Components aged separately in 228 liter neutral French oak barrels for 8 months; bimonthly bâtonnage for 5 months

Brix: 22.0° - 22.0°

RS: 0.0%

pH: 3.75

TA: 6.7 g/L

ABV: 12.5%

Bottled: 6/28/2023

Cases Produced: 1100

Through an easy-drinking, crowd-pleasing blend of merlot, cabernet franc, and cabernet sauvignon, we give you our MC².

**Damiani**
WINE CELLARS

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

