

2023 MC²



Umami • Dark Black Cherry • Chalky

- 46% Merlot, 32% Cabernet Sauvignon, 22% Cabernet Franc
- Vineyard locations: East side of Seneca Lake, west side of Cayuga Lake
- Hand harvested from October 3rd - 25th
- 10-20% saignée day after processing
- 15 - 45-day combination indigenous and inoculated primary fermentation in bins and stainless-steel tanks, indigenous malolactic fermentation in barrel
- Aged 10 months in 228-liter & 400-liter neutral French oak barrels with bimonthly bâtonnage for 4 months
- Unfined & unfiltered
- Vegan

Brix: 20.0° - 21.5° pH: 3.56 TA: 7.2 g/L

RS: 0.1% ABV: 12.5%

Bottled: 6/24/2024 Cases Produced: 850

MC² is a blend of Merlot, Cabernet Franc, and Cabernet Sauvignon and is our flagship red blend meant for everyday consumption.

Each variety and vineyard are picked, fermented, and aged separately and combined after 10 months of ageing in barrel before bottling. In 2023, this blend was 63% sourced from both east and west Seneca Lake and 37% sourced from west Cayuga Lake, with 51% of the blend being from our estate vineyards. With the varying topographies, soils, vineyard age, and varieties planted, the blend truly encapsulates the season from mid-September through the end of October.

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.

