

2024 MC²



Bramble Pie • Fresh Leather • Energetic

- Blend: 47% Merlot, 31% Cabernet Franc, 22% Cabernet Sauvignon
- Vineyard locations: East side of Seneca Lake and west side of Cayuga Lake
- Vineyard specs: Cane pruned, & VSP-trained
- Harvested from October 1st - 22nd
- Various amounts of whole-cluster and saignée
- 15 to 30-day indigenous primary fermentation in 1-ton bin and 3-ton stainless steel tank
- Pressed at dryness, racked to barrel for native malolactic fermentation
- Aged 9 months on lees in neutral 228-liter French oak barrels with no bâtonnage & in stainless steel tank
- Unfined & unfiltered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.0°-25.0° | pH: 3.53 | TA: 7.3 g/L

RS: 0.14 | ABV: 13.4

Bottled: 6/30/2025 | Cases Produced: 1500

The MC² is one of Damiani's staple wines in our portfolio. Each year, it utilizes the three grapes that make up our house Bordeaux selections – Merlot, Cabernet Franc, and Cabernet Sauvignon – and each year it represents the varieties, the vintage, and their stories through ageing. Our MC² is meant to be enjoyed in its youth as a Tuesday evening dinner wine with your family or a weekend brunch with friends.

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.

