

MCV Red

MCV Wines

United States - California - Paso Robles

This is a fantastic everyday wine. It pairs with a wide variety of foods and is great all by itself.

Aromas of blackberry, vanilla, white pepper, granite, rainier cherry and mocha. Flavors of cherry cola, dark chocolate, graphite, black coffee and pink peppercorn.

Specifications

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| Appellation | Paso Robles |
| Varietals | Petite Sirah, Syrah, Grenache, Tannat, Petit Verdot, Mourvedre & Zinfandel |
| Vinification | Grapes were processed on the same day they arrived at the winery. Sorting table juice was discarded. Post de-stemmer juice was used for the Rosé. Lots were fermented in 2 ton macrobins. A variety of yeasts were used, including some wild fermentations. Lots were cold soaked between 3 -7 days. Fermentation took an average of 12 days. Some lots received extended maceration. Some lots were pressed directly into barrel and some into tank to settle. High press was separated out. The wine was aged in oak barrels for 15 months. |
| Production | 359 (9-liter cases) |
| Pairings | Grilled New York with sautéed mushrooms. Stuffed portabella mushrooms. Pasta Carbonara. Pork chops coated with coffee and rosemary. Herb crusted lamb chops. |



Reviews and News

2018 MCV 1105 Red - 91 PTS - WE

2017 MCV 1105 Red - 91 PTS - WE