

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

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.



Codes, Weights and Measures

UPC	8 50002 33605 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 50002 33605 1
Case Weight	34
Cases/Pallet	56
Layers/Pallet	14
ABV	14.50%
SRP	\$ 22.95 USD 750mL Bottle

Reviews and News

2017 MCV Red - 91 PTS - WE