



2017 CUVÉE KRISTINA

Mac made this wine for his wife. It is always comprised of the most elite barrels of that particular vintage.

VINIFICATION

10% whole cluster fermented in small, open top bins, and spent 15-20 days on skins with a combination of pump-overs and punch downs. Aged 18 months in 228, 265 and 500-liter French oak barriques, 70% new.

TASTING NOTES

Red fruit, dark roast coffee, blueberry compote, cigar smoke, seasoned mahogany, chocolate covered cherries, exotic flowers. Rich, concentrated, focused and layered, finishing with finesse and grace.

VARIETALS:

94% Syrah, 2% Cabernet Sauvignon, 2% Graciano, 2% Clairette Blanche

ALCOHOL CONTENT:

14.8%

CASES PRODUCED:

220

APPELLATION:

Central Coast

AGING POTENTIAL:

Present - 2030

VINEYARDS:

Larner, Les Galets, Shadow Canyon, Paper Street

RETAIL PRICE:

\$75

RATINGS:

96, Wine Enthusiast
95, Jeb Dunnuck
95, Vinous Media

TASTING NOTES BY MCPRICE MYERS WINEMAKER AND OWNER

MCPRICE MYERS WINES

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