



2016

## CUVÉE KRISTINA

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

### VINIFICATION

30% 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, 50% new.

### TASTING NOTES

Marionberry, olallieberry, and potpourri on the nose. Crushed lavender, ripe black olive, and flowers on the palate. This wine is deep and dark, while the Grenache keeps it lifted. Pair with prime rib and potato gratin with all the trimmings.

#### VARIETALS:

70% Syrah, 28% Grenache,  
2% Viognier

#### APPELLATION:

Central Coast

#### VINEYARDS:

Larner, Les Galets, Shadow  
Canyon, Estate, Kimsey

#### ALCOHOL CONTENT:

14.8%

#### CASES PRODUCED:

239

#### AGING POTENTIAL:

Present - 2030

#### RETAIL PRICE:

\$75

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TASTING NOTES BY MCPRIE MYERS WINEMAKER AND OWNER

MCPRIE MYERS WINES

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# McPRICE MYERS