

JMC

J. McCLELLAND CELLARS
THE HISTORIAN

VINTAGE: 2016

APPELLATION: NAPA VALLEY

VARIETAL COMPOSITION:
75% SANGIOVESE, 25% MERLOT

WINEMAKER COMMENTS:
32 MONTHS OF BARREL AGING, PRIMARILY IN SMALL
FRENCH COOPERAGE

A BRIGHT RUBY/VIOLET HUE RESEMBLES THE CLASSIC SANGIOVESE-BASED WINES OF TUSCANY. THE NOSE IS DOMINATED BY DEEP SCENTS OF RED BERRIES ALONG WITH HINTS OF SAGE AND EARTH. THIS LEADS THE WAY TO A PALATE IMPRESSION EXHIBITING FINE RIPE TANNINS SUPPORTING THE BRIGHTNESS OF THE NOSE WITH SUBTLE SPICE NOTES, COMPLEMENTARY MINERALITY AND RED FRUITS SO TYPICAL OF MERLOT. THE FINISH IS COMPLEX AND BRINGS OUT THE BEST OF EACH VARIETAL WHILE EMPHASIZING THE CHARACTER OF THE BLEND AND GIVEN ITS INTENSE STRUCTURE AND INTRICATE BALANCE, A LONG CYCLE OF AGING IS AHEAD FOR THE HISTORIAN. PAIRING WITH GRILLED MEATS AND TOMATO BASED DISHES WILL ENTICE THE PALATE AND PAY HOMAGE TO ITS TUSCAN HERITAGE.

(89 CASES PRODUCED)

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

ALCOHOL: 14.9%
RS: 0.17%

pH: 3.48
TA: .63%

