


McKahn Family Cellars

Valuing family, friendship and tradition

Established in 2014, McKahn Family Cellars has dedicated itself to crafting site-specific Rhône varietal wines of quality and character from some of the best vineyards in Northern California. We are not beholden to any single appellation, and will search near and far for a vineyard that produces fruit to meet our high standard.

California is blessed with some of the most diverse terroir in the world, and our wines reflect that wealth of diversity from the Russian River Valley to the Napa Valley; from the Sierra Foothills to the Livermore Valley. We value family, friendship and tradition, and our wines are crafted with the intention of being shared among loved ones. We respect the millennia old tradition of winegrowing, and take every precaution necessary to ensure each of our wines is unique to their specific terroir and varietal. 

2017 MORNING GLASS

This is a dried fruit and spice oriented wine with red and black currant, raspberry reduction, and baking spice dominating the introduction. Secondary oak aromas of cocoa nib and espresso bean compliment the fruit, and in fine Rhône varietal fashion, the wine finishes with a lovely smoked brisket sensation. The palate is soft and midweight, with fruit leather and more currant flavors leading to a medium length finish.

Morning Glass

Every year from 2003 to 2013 our family would spend a week at Lake San Antonio in southern Monterey County. We would cram together in tight quarters in a modular home, spend the days on the lake water skiing, and the nights on the deck mostly laughing and having the best of times. One tradition that stood out was the 6:30 am morning ski run. The lake was quiet, undisturbed and smooth as glass, which is where we derived the name Morning Glass. Diving into a cold lake that early in the morning is a soul cleansing experience, and this wine is an homage to our eleven years at Lake San Antonio.

Production Notes

This wine is a blend of 76% Grenache, 19% Petite Sirah and 5% Mourvèdre. All three varietals were destemmed separately to tank and fermented on the skins from 10 to 14 days. They were aged in barrels for 18 months and the final blend consists of 35% new French and Hungarian oak, and 65% neutral oak.

Amador County

Amador County is home to the California Shenandoah Valley, the oldest growing region in the broader Sierra Foothills Appellation. It is the most western and least elevated of its sister appellations, and warm climate varietals benefit from substantial summer heat. The hilly terrain and poor water holding capacity produce rich, highly structured wines. The soil profile for much of the valley is decomposed granite derived from the Sierra Nevada mountain range, as well as sandy loam. The high iron content gives the soil a rusted color.

Suggested Food Pairing

Duck Confit, Cassoulet of White Beans with Braised Pork or Mushroom risotto.

TA:	5.8 G/L	HARVEST BRIX	23.3
PH:	3.7	CASE PRODUCTION:	325
ALCOHOL %:	14.9%	RETAIL:	\$28.00

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