ESTATE VINEYARDS: Abigail’s Vineyard – 100% Cabernet Franc

APPELLATION: Lake Michigan Shore AVA

HARVEST: October 20, 2007 @ 22.5 brix

FERMENTATION: Cool fermentation using Pastuer Red yeast in stainless-steel vats with hand punch-downs twice daily, followed by malo-lactic fermentation. Pressed after 15 days.

AGING: Aged 12 months in 60% French and 40% American oak (50% new). Bottle aged 12 months prior to release.

BOTTLING: March 7, 2009

CHEMISTRY @ BOTTLING: 12.5% alcohol, 3.48 pH, 0.73 TA

CASES PRODUCED: 213

WINEMAKER: Wally Maurer

RETAIL PRICE: $15.50

WINEMAKER’S NOTES: The 2007 vintage produced a Cabernet Franc with aromas of black berries and roasted red peppers. Cherry notes balance with the tannins on the smooth, graceful finish. Medium bodied in a Loire style. Pairs well with any kind of beef dish.

Silver Medal – Great Lakes Wine Competition 2010
Silver Medal – Michigan Wine Competition 2010
Bronze Medal – Indy International Wine Competition 2010