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

APPELLATION: Lake Michigan Shore AVA

HARVEST: October 23, 2008 @ 22.0 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 17 days.

AGING: Aged 12 months in 65% French and 35% American oak (no new oak - 50% 1year, 25% 3year, & 25% 4 year) Bottle aged 15 months prior to release.

BOTTLING: January 10, 2010

CHEMISTRY @ BOTTLING: 12.3% alcohol, 3.42 pH, 0.66 TA

CASES PRODUCED: 156

WINEMAKER: Wally Maurer

RETAIL PRICE: $15.50

WINEMAKER’S NOTES: The 2008 vintage produced aromas of black berries and roasted red peppers. Cherry notes balance with the tannins on the smooth, graceful finish. Pairs well with any kind of beef dish.

Bronze Medal – Florida International Wine Competition 2011
Silver Medal – Great Lakes & Beyond Wine Competition 2011
Silver Medal – Michigan Wine Competition 2011
Silver Medal – Indy International Wine Competition 2011