ESTATE VINEYARDS: Abigail’s Vineyard – 90% Cabernet Sauvignon, 7% Petit Verdot, 3% Malbec


APPELLATION: Lake Michigan Shore AVA

HARVEST: October 31, 2008 @ 21.6 brix

FERMENTATION: Cool fermentation using ICV-D254 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 75% French and 25% Hungarian and American oak (33% new, 15% 1year, 15% 2year, 33% 5year, 6% neutral). Bottle aged 4 months prior to release.

BOTTLING: January 3, 2010

CHEMISTRY @ BOTTLING: 12.5% alcohol, 3.53 pH, 0.67 TA

CASES PRODUCED: 205

WINEMAKER: Wally Maurer

RETAIL PRICE: $18.00

WINEMAKER’S NOTES: The 2008, only our second vintage of Cabernet Sauvignon produced as a varietal, seems to have produced great color and dark berry notes. Well balanced and elegant, nice oak, with a smooth finish.

Gold Medal – Great Lakes Wine Competition 2010
Bronze Medal – Michigan Wine Competition 2010