High Quality Grapes into High Quality Wine

Located in a favorable part of the Lake Michigan Shore Viticultural Area, our vineyards are situated on one of the highest elevations in Berrien County. The elevation and the prevailing breezes from nearby Lake Michigan make it a relatively frost-free site for three seasons. This large body of water moderates our climate, which allows us to ripen many varieties of grapes. Our sandy gravel loam soils are among the best for horticulture, helping us to produce high quality red and white wines.

Vinyard and Katie Maurer
www.domaineberrien.com

2009
CABERNET SAUVIGNON
LAKE MICHIGAN SHORE

ESTATE VINEYARDS:
Abigail’s Vineyard – 90% Cabernet Sauvignon, 6% Petit Verdot, 4% Malbec

CLONES:
Misc. Bourdeaux clones.

APPELLATION:
Lake Michigan Shore AVA

HARVEST:
October 28, 2009 @ 19.6 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 15 days.

AGING:
Aged 12 months in 80% French and 20% American oak (40% 1year, 20% 2year, 20% 4year, 20% neutral). Bottle aged 5 months prior to release.

BOTTLING:
December 17, 2010

CHEMISTRY @ BOTTLING:
12.5% alcohol, 3.50 pH, 0.65 TA

CASES PRODUCED:
204

WINEMAKER:
Wally Maurer

RETAIL PRICE:
$18.00

WINEMAKER’S NOTES:
The 2009 seems to have produced great color and dark berry notes. Well balanced and elegant, nice oak, with a smooth finish.

Silver Medal – Great Lakes & Beyond Wine Competition 2011