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

APPELLATION: Lake Michigan Shore AVA

HARVEST: October 18, 2010 @ 22.8 brix

FERMENTATION: Cool fermentation using ICV-D254 yeast in stainless steel vats with hand punch-downs twice daily, followed by malolactic fermentation. Pressed after 23 days.

AGING: Aged 12 months in 80% French and 20% Central European oak barrels (20% new, 50% 2 year old, 30% 3 year old). Bottle aged 8 months prior to release.

BOTTLING: December 18, 2011

CHEMISTRY @ BOTTLING: 13.0% alcohol, 3.50 pH, 0.60 TA

CASES PRODUCED: 138

WINEMAKER: Wally Maurer

RETAIL PRICE: $18.00

WINEMAKER’S NOTES: The 2010 vintage seems to have produced great color and dark chocolate/mocha notes. Appealing aromas of chocolate and cherry. Well balanced and elegant, nice oak, with a smooth finish. Still young, this wine will only get better – lay it down in your cellar for 2 – 5 years.

Silver Medal – Michigan Wine Competition 2012
Bronze Medal – Indy International Wine Competition 2012