ESTATE VINEYARDS: Abigail’s Vineyard – 79% Cabernet Sauvignon, 17% Petit Verdot, 4% Malbec

APPELLATION: Lake Michigan Shore AVA

HARVEST: October 8, 2012 @ 24.4 brix

FERMENTATION: Cool fermentation using ICV-D254 yeast in stainless steel vats with hand punch-downs twice daily, followed by malolactic fermentation. Pressed after 16 days on the skins.

AGING: Aged 11 months in 90% French and 10% Central European oak barrels (1 year old to 4 year old). Bottle aged 4 months prior to release.

BOTTLING: December 20, 2013

CHEMISTRY @ BOTTLING: 13.8% alcohol, 3.50 pH, 0.62 TA

CASES PRODUCED: 274

WINEMAKER: Wally Maurer

RETAIL PRICE: $18.00

WINEMAKER’S NOTES: The 2012 vintage has aromas of dark black cherry and licorice, with tannins that go on for days. Hints of tobacco & cola peek thru the ripe current flavors. Well balanced and elegant, nice oak, with a long finish. Still young, this wine will only get better – lay it down in your cellar for 2 to 5 years.

Gold Medal – Great Lakes Great Wine Competition 2014