ESTATE VINEYARDS: Abigail’s Vineyard – 55% Cabernet Sauvignon, 18% Cabernet Franc, 18% Merlot, 8% Petit Verdot, and 1% Malbec.


APPELLATION: Lake Michigan Shore AVA

HARVEST: October 24, 2006 @ 20.6 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 14 days.

AGING: Aged 24 months in French oak barrels (33% 1year, 33% 2year, 33% 4year). Bottle aged 2 months prior to release.

BOTTLING: January 19, 2009

CHEMISTRY @ BOTTLING: 12.8% alcohol, 3.48 pH, 0.63 TA

CASES PRODUCED: 271

WINEMAKER: Wally Maurer

RETAIL PRICE: $19.50

WINEMAKER’S NOTES: The 2006 vintage produced lighter color tones, but elegant, fruity flavors. Nice oak integration from 24 months of aging, with a smooth, lingering finish. Each of the 5 Bordeaux grapes brings something special to the mixture: richness, finesse, fruit, color, and spice.

Bronze Medal – Great Lakes Wine Competition 2009
Silver Medal – Michigan Wine Competition 2010