ESTATE VINEYARDS: Abigail’s Vineyard – 42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 6% Petit Verdot, and 2% Malbec.


APPELLATION: Lake Michigan Shore AVA

HARVEST: October 23, 2007 @ 21 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 16 days.

AGING: Aged 24 months in 100% French oak (25% new). Bottle aged 8 months prior to release.

BOTTLING: January 12, 2010

CHEMISTRY @ BOTTLING: 12.5% alcohol, 3.47 pH, 0.62 TA

CASES PRODUCED: 319

WINEMAKER: Wally Maurer

RETAIL PRICE: $19.50

WINEMAKER’S NOTES: The 2007 vintage has a deep rich color with cherry and berry 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.

Medal of American Merit – Jefferson Cup Invitational 2010
Silver Medal – American Wine Society 2010
Bronze Medal – Michigan Wine Competition 2011