ESTATE VINEYARDS: Abigail’s Vineyard – 40% Cabernet Sauvignon, 29% Cabernet Franc, 20% Merlot, 8% Petit Verdot, and 3% Malbec.


APPELLATION: Lake Michigan Shore AVA

HARVEST: October 31, 2008 @ 21.6 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 16 days.

AGING: Aged 24 months in 100% French oak (25% new). Bottle aged 9 months prior to release.

BOTTLING: January 7, 2011

CHEMISTRY @ BOTTLING: 12.3% alcohol, 3.51 pH, 0.61 TA

CASES PRODUCED: 315

WINEMAKER: Wally Maurer

RETAIL PRICE: $19.50

WINEMAKER’S NOTES: The 2008 vintage has a deep rich color with cherry and berry flavors. Nice oak integration from 24 months of aging, with a smooth, lingering finish. Very soft, round mouthfeel.

Bronze Medal – American Wine Society 2011
Silver Medal – Jefferson Cup Invitational 2011
Bronze Medal – Michigan Wine Competition 2012