ESTATE VINEYARDS: Abigail’s Vineyard – 40% Merlot, 28% Cabernet Sauvignon, 25% Cabernet Franc, 5% Petit Verdot, and 2% Malbec.

APPELLATION: Lake Michigan Shore AVA

HARVEST: September 9, 2012 and October 8 - 10, 2012 @ 23.7 brix


AGING: Aged 24 months in 100% French oak – 12 months separately and 12 months together. Bottle aged 5 months prior to release.

BOTTLING: December 17, 2014

CHEMISTRY @ BOTTLING: 13.5% alcohol, 3.48 pH, 0.66 TA

CASES PRODUCED: 299

WINEMAKER: Wally Maurer

RETAIL PRICE: $25.00

WINEMAKER’S NOTES: The 2012 vintage has a deep garnet color with dark black cherry, vanilla and espresso flavors. Nice oak integration and incredibly balanced from 24 months of aging, with a long smooth finish. A touch of mint and tobacco on the nose with black pepper spice. Would pair well with venison, duck breast, or rabbit.

Silver Medal – Great Lakes Great Wine Competition 2015