ESTATE VINEYARDS: Abigail’s Vineyard – 100% Lemberger
APPELLATION: Lake Michigan Shore AVA
HARVEST: October 12, 2013 at 23.5 brix
FERMENTATION: Cool fermentation using Pasteur Red yeast in stainless steel vats with hand punch-downs twice daily, followed by malolactic fermentation. Pressed after 16 day maceration.
AGING: Aged 11 months in Central European & French oak barrels. Bottle aged 3 months prior to release.
BOTTLING: December 9, 2014
CHEMISTRY @ BOTTLING: 13.6% alcohol, 3.56 pH, 0.61 TA
CASES PRODUCED: 255 cases
WINEMAKER: Wally Maurer
RETAIL PRICE: $16.50
WINEMAKER’S NOTES: The 2013 vintage has deep plum flavors with hints of molasses and soft allspice. Floral notes of violets on the nose. Some earthiness and pencil shavings on the finish. Medium bodied. Great with portabella mushrooms or pork tenderloin.

Silver Medal – Great Lakes Great Wine Competition 2015