## 2016 SYRAH
**Lake Michigan Shore**

### ESTATE VINEYARDS:
Abigail's Vineyard – 100% Syrah

### CLONES:
N/A

### APPELLATION:
Lake Michigan Shore AVA

### HARVEST:
October 23, 2016 @ 21.8 brix

### FERMENTATION:
Cool fermentation using ICV-D254 yeast in stainless steel vats with hand punch-downs twice daily, followed by malolactic fermentation. Pressed after 15 days on the skins.

### AGING:
Aged 10 months in French oak barrels (ranging from one to five year old). Bottle aged 4 months prior to release.

### BOTTLING:
December 15, 2017

### CHEMISTRY @ BOTTLING:
12.4% alcohol, 3.44 pH, 0.63 TA

### CASES PRODUCED:
309

### WINEMAKER:
Wally Maurer

### RETAIL PRICE:
$22.00

### WINEMAKER’S NOTES:
Smooth and luscious, with balanced tannins, the 2016 is a vintage not to be missed. Aromas of fresh flowers, maple syrup and a touch of cured ham lead into flavors of smoke, blueberry, and spice. A complex wine with full mouthfeel and smooth finish.

Bronze Medal - Florida International Wine Competition 2018
86 Points – Wine Critic James Suckling

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### Table Wine Contains Sulfites
**GOVERNMENT WARNING:**
(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
(2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.