



SHADYBROOK — ESTATE —

2010 SHADYBROOK ESTATE CABERNET SAUVIGNON

Two barrels (46 cases) produced

Alcohol by volume 14.2%

“Your eye is greeted with brightly accented ruby tones drawing you into the opulent bouquet of ripe black berries, red cherries, baking spice and a touch of leather. The flavors are deeply focused with hints of tobacco, anise, and cocoa-laced currants coupled with a silky mouthfeel. The structured elegance of the mid-palate is highlighted by a layer of integrated tannins leading to a multi-layered finish accentuated by the added complexity of mocha, kirsch, and pencil lead minerality.”

Rudy Zuidema, Winemaker

We have four blocks of Cabernet Sauvignon with three clones, See, “7” and “337”, along with one block of Malbec in the north vineyard. The bold and deeply concentrated fruit character of the “7” clone is the backbone of the 2010 vintage Cabernet Sauvignon. The “337” adds density with bright acidity and accents of both red and black fruit and silky tannins. The See clone rounds out the blend with its elegance adding to the complexity and mouthfeel of the mid-palate. A touch of Malbec (8%) adds a lively Asian spice element to the nose and palate while giving the final blend additional brightness by its higher natural acidity.

After harvest each lot was fermented separately and aged in French oak with a blend of new and once and twice used barrels. As the trial blends were begun six months after harvest the wood regimen was altered for each lot to gain further complexity and tailored to the nature of the maturing wines. The boldness of the “7” clone dictated more new barrel time and the brightness and elegance of the See clone lead to more time in the used barrels. After the final blending was complete the finished blend went into one new barrel and one once-used barrel from the original aging program for an additional year of aging.