



SHADYBROOK — ESTATE —

2011 SHADYBROOK ESTATE CABERNET SAUVIGNON

Six barrels (146 cases) produced

Alcohol by volume 14.2%

“Lush, opulent and finely structured are the descriptors that most come to mind when tasting this wine. The aromas are plentiful leading with the brightness of raspberry, and depth of ripe blackberry along with cola, spice and sweet leather. The mid-palate is dense with firm tannins and core flavors of currant, kirsch, rich cherry, cedar and an underlying note of cocoa. In the extremely long multilayered finish you will find pencil lead minerality mingling with creamy oak and wildflower notes.”

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. After meticulous tasting and trials it was decided by Rudy to only use the “7” and “337” in almost equal quantities for the final blend as they most demonstrated the character of the vineyard and vintage. The bold and deeply concentrated fruit character of the “7” clone added density to the nose and palate with hints of black fruit, mocha and a bit of chocolate. The “337” contributed elegance and the aromatic lure of the wine with notes of spice, red fruit and cedar. A touch of Malbec (6%) adds a lively Asian spice element to the nose and palate while giving the final blend additional brightness by its higher natural acidity. The finished wine combines the best qualities of both with a captivating nose leading to a mid-palate showing bright acidity along with accents of both red and black fruit, great minerality and silky tannins.

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 “337” clone lead to more time in the used barrels. After the final blending was complete the finished blend went into three new barrels and three once-used barrels from the original aging program for an additional year of aging.