



SHADYBROOK — ESTATE —

2012 SHADYBROOK ESTATE CABERNET SAUVIGNON

Ten barrels (225 cases) produced

Alcohol by volume 14.3%

“Bold, opulent and finely structured are the descriptors that most come to mind when tasting this wine. The aromas while subdued at first explode from the glass on standing with accents of ripe black cherry and berries accented by notes of kirsch, mocha and spice along with fresh hints of forest floor and earth after a spring rain. The mid-palate is dense showing a silky mouthfeel and firm tannins along with core flavors following on from the nose and underlying highlights of cocoa and sweet tobacco. 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. To best express the character of this stellar vintage, Rudy co-fermented our “337” and See clones in almost equal quantities to blend with 45% “7” clone. 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” and See contributed elegance and the aromatic lure of the wine with notes of spice, red fruit and forest floor. A touch of Malbec (4%) 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” and See clones lead to more time in the used barrels. After the final blending was complete the finished blend went into six new barrels and four once-used barrels from the original aging program for an additional year of aging.