



SHADYBROOK — ESTATE —

2014 SHADYBROOK ESTATE CABERNET SAUVIGNON

95% Cabernet Sauvignon | 3% Cabernet Franc | 2% Petit Verdot

Thirteen barrels (316 cases) produced

Alcohol by volume 15.3%

"The 2014 Coombsville Cabernet is big, rich and vibrant. A bouquet of black cherry, toasted caramel, brown sugar, and pipe tobacco entice your senses with subtle secondary earthy aromas of forest floor, tarragon and kirsch. Full of juicy plum, blackberry, mocha, chocolate, and maple notes. The rich, balanced tannins provide weight on your palate and leave you with a long, juicy and bright finish."

Rudy Zuidema, Winemaker

Our 2014 Cabernet Sauvignon is a blend of wines made from small vineyard blocks throughout the estate. Our property, in the eastern hills of Coombsville, has many slopes, valleys, soil profiles, and exposures to the sun that make as many subtle but distinctive differences in the wines made from them. Every year these small blocks are harvested separately as they achieve optimum maturity, fermented separately, and aged separately to best show their unique qualities. They will have different acid profiles, textures, concentration, and flavors, all with a common thread from the vineyard as a whole. We take this spice rack of ingredients and blend them to create a wine that tells the story of Shadybrook Estate Cabernet Sauvignon and the 2014 vintage.

This wine was aged for 27 months in French oak barrels. New barrels that can add nuances and complexity to the wine are used carefully and only at the right time of aging to enhance the natural flavors of the vineyard. The final wine is a luxurious expression of Cabernet Sauvignon that has all the attributes of a cool climate wine. The hints of earth, coffee beans, ripe black cherry, and fresh herbs are layered together in a thick and dense wine with a velvety texture, juicy mouthfeel, and elegant long finish.
