



## SHADYBROOK — ESTATE —

### **2015 Shadybrook Cabernet Sauvignon**

91% Cabernet Sauvignon | 7% Cabernet Franc | 2% Merlot  
10 Barrels ( 241 Cases )

28 months: 65% New French oak ( 60% Treuil / 40% Leroi )  
Clone 7, Clone 15 and Clone 337 of Cabernet Sauvignon

“Dark black plum in color, the 2015 Cabernet Sauvignon is concentrated and rich with flavors traditional to the Coombsville style. Aromas of blackberry, toasted caramel and rose petal invite you in followed by notes of mocha, blueberry and cedar on the tongue. A bright acidity on the mid-palate compliments the structured tannins and leads to a long, lingering finish of molasses and baking chocolate.

- *Rudy Zuidema, Winemaker*

Our 2015 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 2015 vintage.

This wine was aged for 28 months in French oak barrels from two different coopers, Treuil and Leroi. New french oak 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 aromas, forest floor, ripe black cherry, and fresh fruit are layered together in a thick and dense wine with a velvety texture, juicy mouthfeel, and elegant long finish.