



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

"The 2015 Coombsville Cabernet is a big, round, and dark wine. Beautiful aroma of the sought after coombsville minerality, black cherry and blackcurrant, coming from the dark fresh fruit. The earthy aromas of forest floor, pine needle, redwood and mushroom. Rich acid tying the mid to back pallet with a silky, velvety and long finish."

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.

