



SHENANDOAH

FOUNDED 1976

2018

Cabernet Sauvignon

VIRGINIA

Varieties

94% Cabernet Sauvignon
6% Petit Verdot

AVA

Virginia

Vineyard

90% Shenandoah
5% Highland
3% Wolf Gap
2% Honah Lee

Harvest Date

September 18, 2018

Fermentation & Aging

Stainless steel fermenters
and barrel aged 15 months:

10% 1 Year-old French Oak
90% Neutral Oak

Technical Data

Brix at Harvest: 23.9

pH: 3.82

TA: 6.5 grams/L

Alc: 11.7%

RS: 0.04%

Bottled: December 19, 2019

Cases Produced: 245

VINEYARD NOTES

Shenandoah Vineyards is situated one of the best sites for viticulture in Virginia. The Blue Ridge Mountains provide a rain shadow for the valley, which means rain coming from the west is blocked, causing a very dry environment for the growing season. The soil is mostly made up of limestone, and the vineyard site is on southeastern facing slopes at an optimal elevation. The result is deeply concentrated flavors from perfectly ripe grape clusters.

WINEMAKING NOTES

The cabernet sauvignon is hand harvested and brought to the winery for a cooling period prior to de-stemming and crushing. There is a 48-hour cold soak to extract a deep color without too much tannin. No commercial yeast is used during fermentation, and pump-overs are administered twice daily for several weeks.

After the wine settles, it is transferred to a combination of new and neutral French oak barrels where it undergoes full malolactic fermentation. It is then racked and aged for a total of 15 months before being bottled without fining or filtering.

WINEMAKER'S NOTES

The 2018 Cabernet Sauvignon is a classic representation of a full-bodied, age worthy red wine from Virginia. The unique attributes of the Shenandoah site give this wine an old-world feel, while maintaining some of the fresh fruit flavors that are typical to a Cabernet Sauvignon. Cassis, blackberry, dark cherry and green bell pepper are prevalent throughout with earthier notes of cedar and nutmeg on the the finish. Soft tannins and firm acidity give this wine about 15 years of aging potential. Pair with grilled ribeye, rack of lamb, or short ribs.