

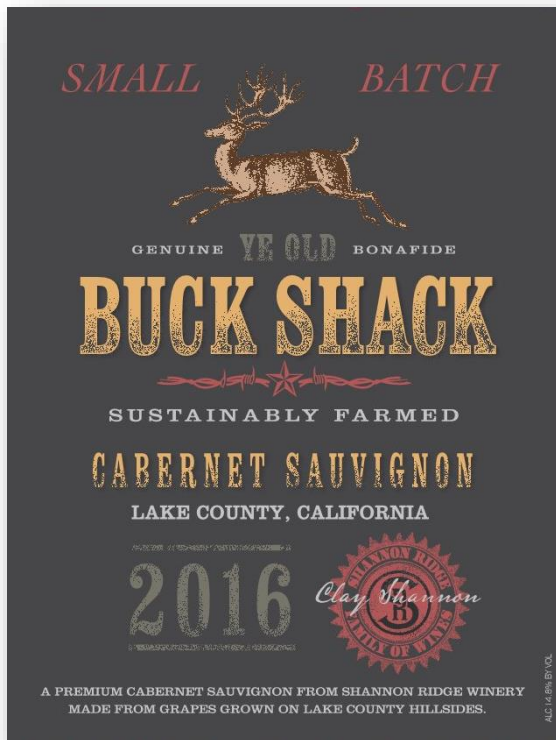
GENUINE **YE OLD** BONAFIDE

BUCK SHACK



NESTED DEEP IN OUR VINEYARDS STOOD A DILAPIDATED 100-YEAR-OLD SKINNING SHED CALLED THE "YE OLD BUCK SHACK". WE LOVED THE BEAUTY AND HISTORY OF THIS OLD BUILDING. WE RESTORED IT AND CONVERTED IT INTO A WHISKEY BAR ON OUR PROPERTY CALLED "SHEEP CAMP".

THE SHACK LOOKS AND FEELS LIKE AN OLD WESTERN MOVIE AND IT SERVES AS A SPECIAL PLACE FOR US TO GATHER AND USE BAD JUDGMENT.



VINTAGE 2016

THE SPRING OF 2016 WAS A STEADY SINE WAVE OF HOT AND COOL DAYS STARTING HARVEST OFF ON AUGUST 20TH. REDS STARTED TO TRICKLE IN DURING EARLY SEPTEMBER. THE SEASON WENT SMOOTHLY UNTIL OCTOBER 20TH BROUGHT A DULUGE OF RAIN WITH A FAIR AMOUNT OF FRUIT LEFT HANGING. THE VARIETIES LEFT TO WEATHER THE STORM WERE HEARTY, OPEN CLUSTERS THAT HANDLED IT JUST FINE. WE FINISHED UP HARVEST ON OCTOBER 24TH, ENDING AN EIGHT-WEEK VINTAGE, ONE OF OUR LONGEST, BUT BEST ON RECORD.

BARREL AGING AND WINEMAKING

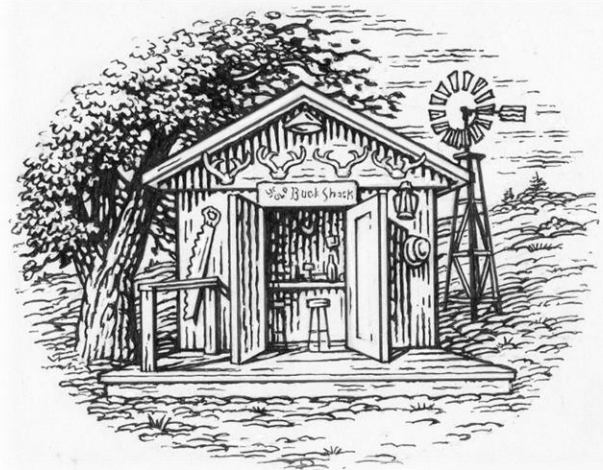
A WARM FERMENTATION BRINGS OUT THE FRUIT CHARACTER OF CABERNET SAUVIGNON, SO WE FERMENTED AT 90°F. AFTER PRESSING, WE AGED IT IN AMERICAN OAK TO BALANCE THE STRUCTURE AND FRUIT NOTES OF WOODSY LAKE COUNTY AIR, VANILLA AND CAMEL.

Alcohol 14.8% 7500 cases produced

"This mountain top Cabernet boasts deep dark fruits with a complex and structured finish. Soft notes of chocolate and oak abound, balancing the dense cassis and blackberry in perfect harmony."

- Joy Merrilees,

Director of Winemaking & Production



WWW.SHANNONRIDGE.COM