

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 2017

AN EL NINO WEATHER PATTERN BROUGHT A WET WINTER AND SPRING TO THE NORTH COAST IN 2017. A HEAT SPIKE IN JUNE ADVANCED THE WHITE GRAPES AND PROMPTED HARVEST IN LATE AUGUST. ONCE THE WHITE GRAPES WERE IN, COOLER WEATHER SET IN AND GAVE US A DELAYED START TO THE RED GRAPE HARVEST 2 WEEKS LATER. OVERALL, THE CROP CAME IN A LITTLE LIGHTER THAN AVERAGE. 95% OF THE VINTAGE WAS IN WHEN THE FIRES IN SONOMA, NAPA AND LAKE COUNTIES BEGAN. WE WERE LUCKILY UNSCATHED, EVEN WITH THE SULPUR FIRE LESS THAN A MILE FROM THE HOME RANCH. WHEW!

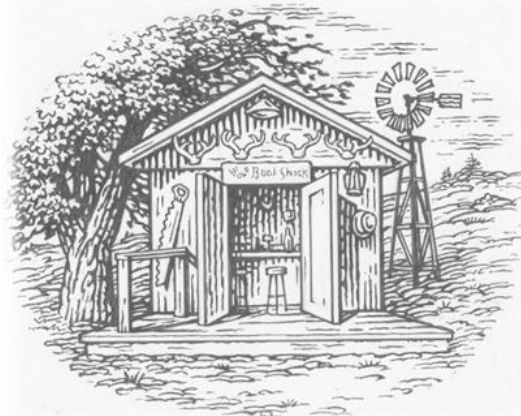
BARREL AGING AND WINEMAKING

WE, THE WINEMAKERS, TAKE PRIDE IN PRODUCING EXCELLENT QUALITY CABERNET SAUVIGNON FROM THE HIGH ELEVATIONS OF LAKE COUNTY. WE AGED THIS INTENSE CABERNET IN FRESHLY EMPTIED BOURBON BARRELS FOR THREE MONTHS AND THE RESULT IS OH, SO DELICIOUS.

Alcohol 14.8% 6,500 cases produced

"Aging Cabernet Sauvignon in bourbon barrels shows off the natural ripe fruits while softening the tannins and adding an aged balance to the wine. Each sip resonates with rich hints of bourbon. It's soooo good."

*- Joy Merrilees,
Director of Winemaking & Production*



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