

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 2018

2018 WAS THE LONGEST VINTAGE EVER! OUR FIRST GRAPES CAME IN ON AUGUST 21<sup>ST</sup> AND OUR LAST GRAPES CAME IN NOVEMBER 16<sup>TH</sup>. HOWEVER, SLOW AND STEADY WINS THE RACE. A LONG, MILD TEMPERATURE VINTAGE ALWAYS MAKES FOR THE GREATEST WINE BECAUSE THE GRAPES CAN SLOWLY RIPEN. WE CALL IT HANG TIME. WE HAVEN'T SEEN WINES THIS DENSE AND CONCENTRATED IN A FEW VINTAGES.

## BARREL AGING AND WINEMAKING

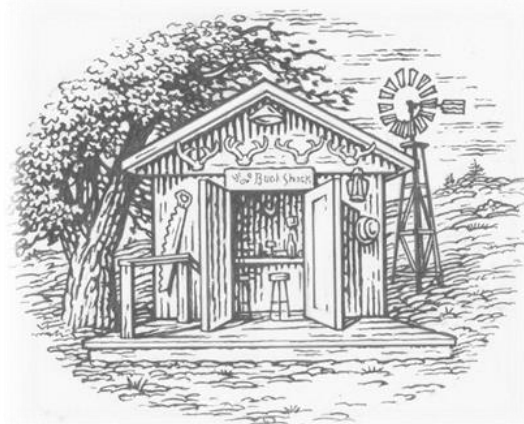
WE, THE WINEMAKERS, TAKE PRIDE IN PRODUCING EXCELLENT QUALITY CABERNET SAUVIGNON FROM THE HIGH ELEVATIONS OF LAKE COUNTY. WE AGED THIS INTENSE CAB IN FRESHLY EMPTIED BOURBON BARRELS FOR THREE MONTHS AND THE RESULT IS OH, SO DELICIOUS.

Alcohol 17.1%

Case production 40,300

"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."

- Joy Merrilees,  
Director of Winemaking & Production



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