

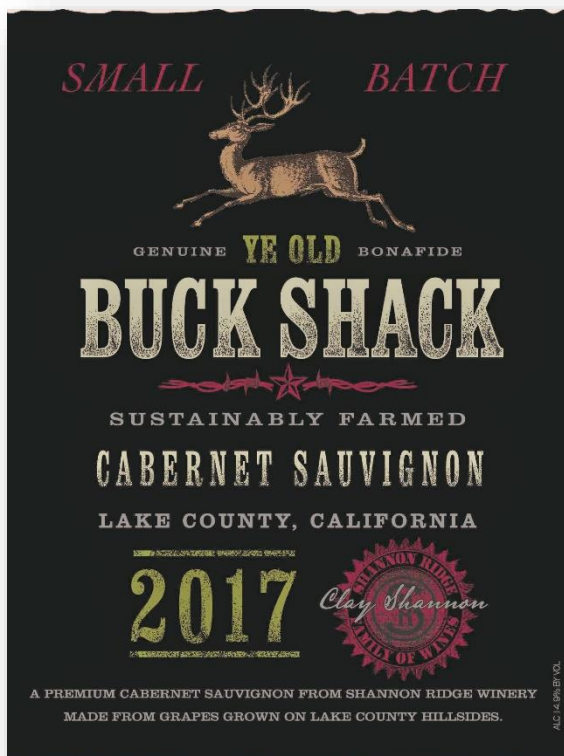
GENUINE **YE OLD** BONAFIDE

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

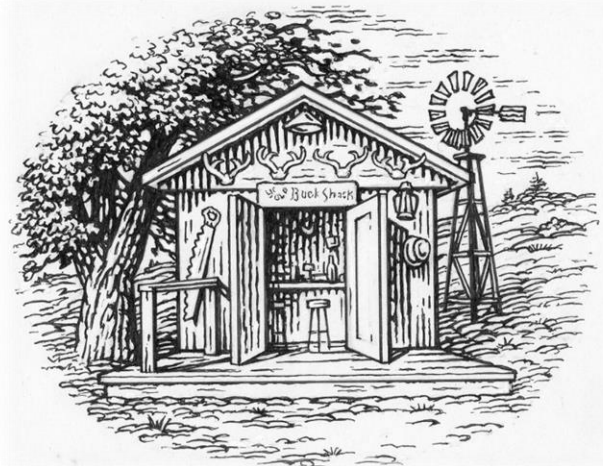
A WARM FERMENTATION BRINGS OUT THE FRUIT CHARACTER OF CABERNET SAUVIGNON, SO WE FERMENTED AT 90°F. AFTER PRESSING, WE AGED IT IN AMERICAN OAK TO BALANCE THE STRUCTURE AND FRUIT NOTES OF WOODSY LAKE COUNTY AIR, VANILLA AND CAMEL.

Alcohol 14.9% 11,000 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



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