

2007 Columbia Valley Big Sky Cuvée

APPELLATION: Columbia Valley

COMPOSITION: 69% Merlot, Stillwater Creek Vineyard

23% Cabernet Sauvignon, Stillwater Creek Vineyard3% Cabernet Franc, Stillwater Creek Vineyard

3% Malbec, McClellan Estate Vineyard 2% Petit Verdot, McClellan Estate Vineyard

TECHNICAL NOTES: pH 3.59

TA 0.61 g/100mL

Alcohol 14.2% By Volume

FERMENTATION: Small open top stainless steel tanks. The cap was gently

punched down by hand three times per day. After gently

pressing the young wine was transferred to barrels to complete

fermentation.

BARREL AGING: 20 months in small oak barrels

60% New Allier and Troncais French oak

CASES PRODUCED: 632 cases

BOTTLING DATE: June 11, 2009

RELEASE DATE: October 1, 2010

SENSORY NOTES: 2007 was an incredible vintage with a perfect ripeness of

the grapes achieved. Super rich aromas of red and black fruits, toasted fennel seeds and savory herbs. Delicious flavors of ripe black cherry, mountain berries, with a touch of toasty vanilla spice. This wine would go beautifully with seared elk, bison or lamb loin topped with a wild Montana huckleberry demi-glace or rosemary-fennel marinated lamb

kabobs.

Pour a glass and enjoy!