

Saviah

C E L L A R S

2009 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

56% Merlot, Stillwater Creek Vineyard
24% Cabernet Sauvignon, Stillwater Creek Vineyard
12% Cabernet Franc, Stillwater Creek Vineyard
4% Malbec, McClellan Estate Vineyard
4% Petit Verdot, McClellan Estate Vineyard

TECHNICAL NOTES:

pH 3.61
TA 0.54g/100mL
Alcohol 14.2% By Volume

FERMENTATION:

All the grapes were hand sorted into small open top 1.5 ton stainless steel fermenters. The cap was gently punched down by hand two-three times per day. After gently pressing the young wine was transferred to barrels to complete fermentation.

AGING:

20 months in French oak barrels, 60% new

CASES PRODUCED:

465 cases

RELEASE DATE:

October 1, 2012

ACCLAIM

Best of Show – Washington State Wine Competition
Best Red – Washington State Wine Competition
90 Points – Wine Spectator

SENSORY NOTES:

This is my favorite vintage of our Big Sky Cuvée ever! Seamless and silky with aromas of red currant, cherries and plum enhanced by a delightful thread of savory herbs. This wine goes beautifully with elk, bison, or beef prime rib seasoned with freshly cracked pepper, sea salt and garlic.