



2010 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

56% Merlot, Stillwater Creek Vineyard
28% Cabernet Sauvignon, Stillwater Creek Vineyard
12% Cabernet Franc, Stillwater Creek Vineyard
4% Petit Verdot, McClellan Estate Vineyard

TECHNICAL NOTES:

pH 3.72
TA 0.59 g/100mL
Alcohol 14.1% By Volume

FERMENTATION:

Fermented in small open top stainless steel fermenters. The cap was gently punched down by hand three times per day. The wine was left on the skins for seven to ten days and then pressed to barrel to finish fermentation.

AGING:

18 months in French oak barrels, 38% new

CASES PRODUCED:

395 cases

RELEASE DATE:

April 1, 2014

SENSORY NOTES:

Beautiful garnet color in the glass, showing aromas of red currant, black cherries, and plum, framed beautifully with a touch of spice box and black tea. This wine goes beautifully with elk, bison, or beef prime rib seasons with freshly cracked pepper, sea salt, and garlic.