



## 2012 BIG SKY CUVÉE

**APPELLATION:**

Columbia Valley

**COMPOSITION:**

51% Merlot, Stillwater Creek Vineyard  
30% Cabernet Sauvignon, Stillwater Creek Vineyard  
9% Cabernet Franc, Stillwater Creek Vineyard  
7% Malbec, McClellan Estate Vineyard  
4% Petit Verdot, McClellan Estate Vineyard

**TECHNICAL NOTES:**

pH 3.69  
TA 0.57 g/100mL  
Alcohol 14.7% 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:**

392 cases

**RELEASE DATE:**

April 1, 2015

**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.