



2013 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

50% Merlot, Anna Marie Vineyard
28% Cabernet Sauvignon, Summit View Vineyard
16% Cabernet Franc, Dugger Creek Vineyard
6% Petit Verdot, Anna Marie Vineyard

TECHNICAL NOTES:

pH 3.72
TA 0.59 g/100mL
Alcohol 14.2% 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

SENSORY NOTES:

The 2013 Big Sky Cuvée does not disappoint! This beautiful blend is 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. While delicious to drink now, this wine will age well for many years.