



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
3% 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:

400 cases

RELEASE DATE:

April 1, 2016

SENSORY NOTES:

Easily becoming one of our most sought-after wines! This Merlot-dominant blend opens with aromas of black cherry and rich dark fruit with notes of dark chocolate and a touch of spice box. The five varietals are superbly balanced with flavors that are integrated, supple and simply gorgeous. This wine pairs beautifully with a Montana-style meat of seared elk or bison accompanied by a rich berry sauce (huckleberry is highly recommended!).