



2014 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

50% Merlot
25% Cabernet Sauvignon
13% Cabernet Franc
6% Malbec
6% Petit Verdot

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:

387 cases

SENSORY NOTES:

A classic Bordeaux-style blend, the 2014 Big Sky Cuvée is a lovely ruby red color in the glass and is filled with aromas of dark cherry, plum, espresso and fig, with a hint of savory herbs. Black fruit flavors are enhanced by dark chocolate and tobacco notes which are framed with a silky mouthfeel and layers of complexity. Drink now through 2029.