



2011 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

Stillwater Creek Vineyard

56% Merlot
22% Cabernet Sauvignon
11% Cabernet Franc
6% Petit Verdot
5% Malbec

TECHNICAL NOTES:

pH 3.69
TA 0.61 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:

221 cases

RELEASE DATE:

April 1, 2015

SENSORY NOTES:

With its luxurious taste and a gorgeous garnet color, the 2011 Big Sky Cuvée is a beauty from start to finish. Take a minute to enjoy the aromas of black cherry, plum, red currant and vanilla toast. On the palate the wine is velvety smooth with a nice balance of blackberry fruit, smoky toast, with hints of tobacco and spice. While delicious to drink now, this wine will age well for many years.