



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:

This year's Big Sky Cuvee maintains the blend's reputation for a supple and luscious wine. Cherry and vanilla top notes evolve into aromas of cigar box, sweet herbs, star anise, lavender, and cardamom. Brambly black fruit flavors, a full chocolatey mouthfeel, and silky, well-integrated tannins combine for a long, satisfying finish. Taste for yourself why this is one of our most highly sought-after wines, and, as always, enjoy!