



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:

This Merlot-based blend shines with toasty tobacco, plum and dried herb aromas. Warming cinnamon spice and Valencia orange zest notes emerge. A lush, chocolatey mouthfeel supports the flavors of ripe cherry and vanilla bean. The lingering, earthy finish completes this luxuriously balanced wine. Drink now through 2029.