



2015 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

50% Merlot
24% Cabernet Sauvignon
12% Cabernet Franc
7% Malbec
7% Petit Verdot

TECHNICAL NOTES:

pH 3.71
TA 0.58 g/100mL
Alcohol 14.6% 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:

390 cases

SENSORY NOTES:

This wine has been bottled aged 24 months and the wait was worth it! Positively charming, with bright aromas of cherry fruit, blackberry, plum, savory herb, and toasty barrel spice notes. Round and smooth, with flavors of black cherry, mountain berry, cocoa nibs and white peppercorns. This wine dances on the palate with balanced acidity, finely textured tannins and long delicious finish. Enjoy! *Wine Club Exclusive.*