



2016 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

52% Merlot
24% Cabernet Sauvignon
10% Cabernet Franc
8% 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, 35% new

CASES PRODUCED:

408 cases

SENSORY NOTES:

A favorite wine year in and year out. 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 a long, delicious finish.