



2017 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION:

50% Merlot – Elephant Mountain Vineyard
25% Cabernet Sauvignon – McClellan Vineyard
12% Cabernet Franc – Summit View Vineyard
7% Malbec – McClellan Vineyard
6% Petit Verdot – McClellan Vineyard

TECHNICAL NOTES:

pH 3.69
TA 0.58 g/100mL
Alcohol 14.5% 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:

383 cases

SENSORY NOTES:

This wine has been bottled-aged 24 months and the wait was worth it! A stellar blend which opens with aromas of black cherry, plum, blueberry, loam, cedar and cigar box. Plush and concentrated, with flavors of black cherry, blackberry, cocoa nibs and barrel spice. A reserve-style wine with loads of rich fruit, complex flavors and silky tannins. Drink 2023-2033.

91 Points – Owen Bargreen

91 Points – Wine Enthusiast

90 Points & One of the Year's Best – Wine & Spirits