



2018 BIG SKY CUVÉE

APPELLATION:

Columbia Valley

COMPOSITION AND VINEYARDS:

54% Merlot – Anna Marie Vineyard
24% Cabernet Sauvignon McClellan Vineyard
8% Malbec– Summit View
8% Petit Verdot – McClellan Vineyard
6% Cabernet Franc– McClellan Vineyard

TECHNICAL NOTES:

pH 3.74
TA 0.57 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, 40% new

CASES PRODUCED:

390 cases

RELEASE DATE:

April 2022

SENSORY NOTES:

One of our most sought-after wines and for good reason! The Big Sky Cuvée is crafted from our best barrels of Merlot. The wine is then bottled-aged for 24 months resulting in a well-integrated wine with aromas of red plum, black cherry, dried cranberry, herb, loam, and baking spice. The palate delivers rich textures, and flavors of bright cherry, red plum jam, mocha, and barrel spice. 2018 was one of the most captivating vintages in the last two decades for Washington State and this wine shows why. Enjoy!

Drink 2023-2038.

91 Points – Owen Bargreen

90 Points – Wine & Spirits