



91 POINTS WINE SPECTATOR
2013 DOUBLE GOLD SEATTLE WINE AWARDS
2012 GOLD GRAND HARVEST AWARDS

WAILABILITY

OCTOBER 2012

CASE PRODUCTION

**949** CASES

**O**OURCE

Cougar Mils Mneyard

46% MERLOT 22% CABERNET SAUVIGNON 21% CABERNET FRANC 10% PETIT VERDOT 1% MALBEC

## **ASTING NOTE**

This wine made its inaugural appearance from the 2003 vintage to mark Dave and Debbie Hansens' silver wedding anniversary. The 2008 Cuvee is a blend of Merlot (46%), Cabernet Sauvignon (22%), Cabernet Franc (21%), Petit Verdot (10%), and Malbec (1%). It opens with aromas of sweet spices as well as plums, cherries and red and green peppercorns, followed by luscious flavors of dark chocolate and bold, ripe fruit. Balance, layering of flavors and a long aromatic finish results from the marriage of selected barrels and extensive aging. Share this wine for the important anniversaries in your life.

13.6% Alcohol; 3.87 pH; 6.2 g/L TA; <0.05% Residual Sugar; 23.5 Average Brix at harvest.