

# 2010 ANNIVERSARY CUVEE



## AWARDS

BEST OF CLASS PACIFIC RIM WINE COMP  
GOLD PACIFIC RIM WINE COMP  
GOLD SEATTLE WINE AWARDS  
GOLD CRITICS CHALLENGE  
GOLD SAN FRANCISCO INT'L WINE COMP

AVAILABILITY

OCTOBER 2015

SOURCE

COUGAR MILLS VINEYARD

WALLA WALLA VALLEY

40% MERLOT

25% MALBEC

20% CABERNET FRANC

15% PETIT VERDOT

## OAK PROGRAM

Forty percent new oak is used on this blend and the wine is kept in barrel for 22 months. New oak consists of 25% French oak and 75% American oak barrels which have had the staves air dried for three years. The rest of the barrels are one and two years old. As the wine ages we may substitute neutral barrels at racking to prevent the wine from over-oaking.

## TASTING NOTE

This wine made its inaugural appearance from the 2003 vintage to mark Dave and Debbie Hansens' silver wedding anniversary. 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.

13.3% Alcohol