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# ★ SKYFALL ☾

## VINEYARD

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### Skyfall Vineyard Story

Skyfall Vineyard is named for massive car-sized boulders scattered among the vines, appearing to have fallen from the sky. These glacial rocks were left in the wake of the ancient Missoula floods that cut the Columbia River. Floods deposited silty loam soil mixed with volcanic ash for soil conditions that create complex, elegant wines.

Dave Minick oversees all vineyard management for consistent, perfectly ripe grapes across Skyfall vineyard sites. All vineyards receive the same environmentally responsible care with minimalist intervention.

Skyfall Vineyard fruit is sourced from Washington's top AVA's within Columbia Valley including Horse Heaven Hills, Wahluke Slope, and Yakima Valley. Columbia Valley has optimal growing conditions with hot days allowing grapes to ripen and cool nights where acidity develops. This means Skyfall Vineyard wines are well balanced with crisp acidity, firm tannins, and ripe fruit structure and ready for immediate enjoyment.



David J. Minick  
3rd Generation Washington State Grower  
Skyfall Vineyard Steward

### Dave Minick, Vineyard Steward

"My grandfather would always tell me, "great wine starts with finding the ideal vineyard site," which is a lot easier said than done. I walked a lot of vineyards before finding Skyfall."

Dave Minick is a 3rd Generation Washington State Winegrower, growing grapes since he was 15 years old. He also developed a compost program for naturally enriching soils (more cost effective and gentler than synthetic fertilizers) and uses low impact vehicles in the vineyards.

### Points of Distinction

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- Consumers love drinking Skyfall on premise: Skyfall Cabernet BTG is the #2 fastest velocity red wine in the DFWS portfolio!
- Columbia Valley has near perfect growing conditions that produce grapes rich in flavor, acidity and tannic structure
- Large diurnal temperature swings of up to 40° allow grapes to ripen during warm days and develop acidity during cool nights
- 2.5 more hours of sunlight than California contribute to full grape ripeness
- Naturally dry growing conditions from Rainshadow force concentration of flavors
- Volcanic ash and sandy loam soils impart flavors and control drainage



Source: DFWS BTG Tracker - Standard BTG 6+ Cases - FY18 through February



## PINOT GRIS

### Varietal Composition

Pinot Gris

### Sourcing

Yakima Valley, Horse Heaven Hills

### Winemaking

The grapes were picked at the peak of ripeness during the early morning hours to preserve maximum fruit expression. The fruit was then immediately crushed and sent to tank to chill prior to yeast inoculation. The wines were fermented slowly over 2 weeks at around 55°F. Throughout the winemaking process the wines were kept in a near zero oxygen environment to preserve the color and intense fruit aromas.

### Tasting Notes

Pale straw in color with notes of mango, citrus blossom and banana in the nose. On the palate a medley of tropical fruit unfolds into tangerine, mango, grapefruit, and banana flavors. These tropical notes continue throughout the long and lingering finish.



## CHARDONNAY

### Varietal Composition

Chardonnay, Roussanne, Semillon, Viognier

### Sourcing

Yakima Valley, Horse Heaven Hills, Royal Slope

### Winemaking

The grapes were picked at the peak of ripeness during the early morning hours to preserve maximum fruit expression. The fruit was then immediately crushed and sent to tank to chill prior to yeast inoculation. The wines were fermented slowly over 2 weeks at around 55°F. Throughout the winemaking process the wines were kept in a near zero oxygen environment to preserve the color and intense fruit aromas.

### Tasting Notes

Toasted hazelnuts and Asian pear in the nose. Rich and creamy on the palate with apple, toasted almond and lingering notes of Meyer lemon and crème brûlée.



## RED BLEND

### Varietal Composition

Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc, Sangiovese

### Sourcing

Horse Heaven Hills, Yakima Valley, Walla Walla, Columbia Valley

### Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked, the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were aged for 6 months in 70% American, 30% French Oak. The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

### Tasting Notes

Wonderful berry fruit on the nose with integrated oak notes woven throughout. On the palate black cherry and blackberries mingle with spice and oak notes. A broad and rich wine with a long elegant finish.



## MERLOT

### Varietal Composition

Merlot, Sangiovese, Syrah

### Sourcing

Yakima Valley, Horse Heaven Hills

### Winemaking

The grapes were picked in the early morning, de-stemmed, crushed and cold soaked for 24-48 hours. The wines were put into oak barrels for malolactic fermentation and aged for 8 months in 70% American and 30% French oak.

### Tasting Notes

Wonderfully developed plum and vanilla aromas swirl in the glass. Juicy flavors of cherry with hints of cocoa powder weave through the palate. Balanced acidity and polished tannins on the finish.



## CABERNET SAUVIGNON

### Varietal Composition

Cabernet Sauvignon, Merlot, Syrah

### Sourcing

Columbia Valley, Yakima Valley, Horse Heaven Hills, Wahluke Slope, Walla Walla

### Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked, the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were aged for 6 months in 90% American and 10% French Oak. The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

### Tasting Notes

Black currant leads from the nose through the mid-palate. The fruit evolves into dark blackberry with hints of cocoa and vanilla. This is a big, structured wine with nice lingering flavors.