



# LAKE MISSOULA

## *Deluge* 2002

65% CABERNET SAUVIGNON

35% CABERNET FRANC

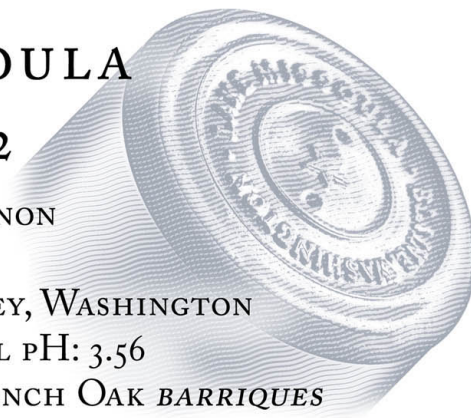
ORIGIN: YAKIMA VALLEY, WASHINGTON

ALCOHOL: 14.6% FINAL PH: 3.56

24 MONTHS IN NEW FRENCH OAK *BARRIQUES*

CASES PRODUCED: 150

SIZES: 12 X 750ML, 1.5L MAGNUM



### BACKGROUND:

Lake Missoula is a small, boutique winery focusing on making the finest quality red wines from Washington State's superb grapes. It is owned and produced by a Vancouver B.C. couple who after over ten years of serious amateur winemaking, decided to apply their knowledge and passion into making great wine.

The winery is named for Glacial Lake Missoula, a massive Ice-Age lake whose titanic floods scoured Eastern Washington's desolate basalt plateau, and deposited rich alluvial deposits in all of the Pacific Northwest's great wine regions. The lake re-formed and flooded over forty times. The winemakers hope that they will produce as many great *Deluges*.

### REVIEWS AND TASTING NOTES:

**92 POINTS** - *WINE ENTHUSIAST*, AUGUST 2006

"Very well constructed with soft, rich, broad fruit showing ripe raspberry and cherry flavors. Smooth and satiny through the long, satisfying finish. Despite its ripeness, it retains just the right hint of cool-climate herb, adding interest and nuance to the finish."

**OUTSTANDING!** - *WINE PRESS NORTHWEST*, SUMMER 2006

"A huge expression by this new company in Blaine, Wash. Raspberry, blueberries, lavender, vanilla, cedar and cola are easy to pick out in the aromas. A boatload of black cherries and some cranberry acidity are part of the massive structure that is easy to get into. Cracked black pepper at the finish helps it pair with a well-marbled steak. An artist's rendering of violent ice-age flooding graces the bottle, and the wine is "dam" good."

**89 POINTS** - *WINE SPECTATOR*, AUGUST 31, 2006

"Dense & chewy, with a pretty core of blackberry and currant fruit wrapped in grippy tannins, but the flavors explode on the finish. Best after 2008."

