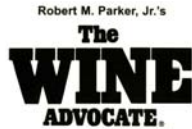
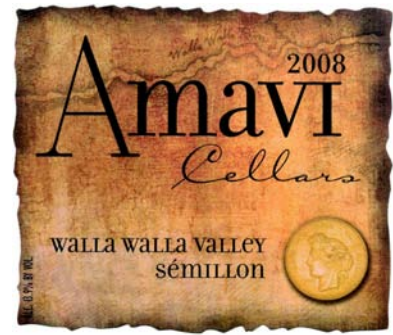


Critical Acclaim for Amavi Cellars' **2008 Sémillon**



90 Points. Light-gold colored with an alluring nose of acacia, mineral, and melon. Creamy textured with excellent depth and concentration, on the palate notes of baking spices, citrus, and melon emerge leading to a pure, fruit-filled finish. (*The Wine Advocate*, Oct. 2009)



92 Points. Luscious, with spicy/toasty aromas and a hint of leesy character. The fruit is a complex mix of apricot, pineapple, and melon, with excellent acidity. Editor's Choice. (*Wine Enthusiast*, Oct. 2009)



Top 100 WA Wine. "A luscious mix of apricot, pineapple and melon. Delicious and complex, far better than almost any \$20 Chardonnay." (*Seattle Times & paulgregutt.com*, Aug. / Dec. 2009)



Wine of the Week. "Classic European technique – barrel fermentation, sur lie aging and minimal physical intervention. Seductive." (*Wines Northwest*, Oct. 2009)



Budget-Friendly Bottle. "Excellent alternative to chardonnay....a creamy texture and bright acidity." (*Seattle Metropolitan Magazine*, Dec. 2009)



Certificate of American Merit. "Exemplary of its region and variety." (*Jefferson Cup Invitational*, Nov. 2009).



18/20 points. "Delicious.. Bright aromas of honeysuckle, melon and pear." (*Review of Washington Wines*, July 2009)



90 Points. "Firm, quince-like aromas. Just a hint of lemon zest. Broad finish... lean acidity." (*Wine & Spirits*, June 2010)