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2002 Sémillon

Winemaker's Notes:

Our name, Amavi, is a combination of old Latin root words “am” (love) and “vi” (life). Our objective is to capture the best of amor, vita and vinum...love, life and wine...in the Walla Walla Valley estate-vineyard wines of Amavi Cellars.

Just for fun, in 2001 we barrel-fermented one barrel of Sémillon to be shared and enjoyed by our owners, staff and friends. The taste results were so good that we have now produced our first commercial release, the 2002 Sémillon, for sale only in the Amavi Cellars tasting room.

The 2002 Sémillon is clean and crisp with nuances of citrus, melons, herbs, and tropical fruit. Balanced acidity and hints of light oak add to the complexity and structure of this Sémillon.

The 2002 Vintage:

Although the 2002 Vintage produced high quality fruit and wines that are very concentrated, ripe, rich, and well-balanced, our weather was anything but well-balanced. A pleasant fall was followed by a cool, damp spring and then, on June 8th, by one of the latest cold spells in Washington State history. Finally, however, we then experienced a gradual warming pattern and near-record heat in July, which provided perfect growing conditions for optimal maturity within our vineyards. Our Walla Walla Valley Sémillon grapes were harvested September 11th through September 27th.

Fermentation:

We carefully hand-harvested our 2002 Sémillon grapes, then gently whole-cluster pressed, settled, and barrel-fermented in 100% used French Oak and aged sur lie with minimal stirring for seven months prior to bottling.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Sémillon
Appellation:	Walla Walla Valley
Oak Program:	100% Used French Oak
Harvest Date(s):	September 11 through 27, 2002
Finished Alcohol:	13.9%
Total Production:	125 12/750ml cases
Bottling Date:	April 24, 2003
Release Date:	August 28, 2003

