



635 N. 13th Ave. • Walla Walla, WA 99362 • p (509) 525-3541 • www.amavicellars.com • f (509) 522-5011

2003 Sémillon

Winemaker's Notes:

Our 2003 Sémillon is deftly balanced with a complex mix of honeysuckle, ripe pear, a hint of citrus, tangerine and mineral. Supple, rich and creamy, it finishes with a lively acidity, giving the wine a beautiful balance.

The 2003 Vintage:

The summer of 2003 was consistently hot from Memorial Day through Labor Day, with many more above 100-degree days than normal. The grapes ripened evenly, showing an incredible balance of fruit and acid, and they were ready for harvest at a significantly earlier date than usual.

Fermentation:

We carefully hand-harvested our 2003 Sémillon grapes, then gently whole-cluster pressed, settled, and barrel-fermented in 100% used French Oak and aged sur lie with minimal stirring for 7 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 15 through 26, 2003
Finished Alcohol: 13.9%
Total Production: 222 12 / 750 ml cases
Bottling Date: May 16, 2004
Release Date: September 1, 2004

