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2004 Sémillon

Winemaker's Notes:

Our 2004 Sémillon is deftly balanced with a complex mix of pineapple, ripe pear, a hint of citrus, tangerine and mineral. Intense, rich and creamy, it finishes with a lively acidity, giving the wine a beautiful balance.

The 2004 Vintage:

The summer of 2004 was consistently warm from Memorial Day through Labor Day. 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 2004 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:	Columbia Valley
Oak Program:	100% Used French Oak
Harvest Date(s):	September 7, 2004
Finished Alcohol:	13.9%
Total Production:	248 12/750ml cases
Bottling Date:	March 2, 2005
Release Date:	July 1, 2005

