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2005 Sémillon

Winemaker's Notes:

Our 2005 Sémillon is gracefully balanced with a complex mix of melon, ripe pear, linden tree blossom and mineral with a hint of tangerine. Intense and rich, yet creamy and zingy, it finishes with lively acidity.

The 2005 Vintage:

Mother Nature provided us with a classic wine-growing season. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development. The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

Fermentation:

We carefully hand-harvested our 2005 Sémillon grapes, then gently whole-cluster pressed, settled, and barrel-fermented in 100% used French Oak and aged sur lie with minimal stirring for 4 months prior to bottling.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Sémillon
Appellation:	65.3% Walla Walla and 34.7% Columbia Valley
Vineyards:	21.8% Seven Hills Vineyard, 8.8% Les Collines Vineyard, 34.7% Double River Vineyard and 34.7% Paterson Vineyards
Oak Program:	100% Used French Oak
Harvest Date(s):	September 13 – October 15, 2005
Finished Alcohol:	13.9%
Total Production:	523 12/750 ml cases
Bottling Date:	February 7, 2006
Release Date:	Summer 2006

