



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

2006 Sémillon

Winemaker's Notes:

Our 2006 Sémillon shows graceful balance with a complex mix of melon, ripe pear, linden tree blossom and mineral with a delicate hint of citrus. The intensely rich and creamy flavors are complemented by a zingy, lively acidity.

The 2006 Vintage:

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. 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. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

Fermentation:

We carefully hand-harvested our 2006 Sémillon grapes, then gently whole-cluster pressed, settled, and barrel-fermented them in 100% used French oak. We aged the wine sur lie with minimal stirring for four months prior to bottling.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Sémillon
Appellation:	48% Walla Walla Valley and 52% Columbia Valley
Vineyards:	15% Seven Hills Vineyard, 9% Les Collines Vineyard, 24% Double River Vineyard and 52% Paterson Vineyard
Oak Program:	100% used French oak
Harvest Date(s):	September 13 – October 15, 2006
Finished Alcohol:	13.9% by volume
Total Production:	716 12/750 ml cases
Bottling Date:	February 6, 2007
Anticipated Release Date:	June 1, 2007

