



2007 Sémillon

Winemaker's Notes:

Aromas of orange peel, ripe pear and linden tree blossom introduce our complex, yet beautifully balanced 2007 Sémillon. Intensely rich and creamy flavors of honeyed citrus and mineral are supported by a zingy, lively acidity.

The 2007 Vintage:

Mother Nature gave us nothing out of the ordinary in 2007, which is good! Bud break started near the end of April, and most of the summer was very warm and sunny. The weather cooled off in mid-September, allowing us to harvest under ideal conditions. The wines from the 2007 vintage are very smooth, structured and balanced with generous, well-developed, pure flavors.

Fermentation:

We carefully hand-harvested our 2007 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:	67% Walla Walla Valley and 33% Columbia Valley
Vineyards:	22% Seven Hills Vineyard, 25% Les Collines Vineyard, 20% Double River Vineyard and 33% Paterson Vineyard
Oak Program:	100% used French oak
Harvest Date(s):	September 26 – October 8, 2007
Finished Alcohol:	13.9% by volume
Total Production:	576 cases (12/750 ml)
Bottling Date:	January 23, 2008
Release Date:	June 1, 2008
Suggested Retail Price:	\$20.00

