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2008 Cabernet Sauvignon Walla Walla Valley

Winemaker's Notes:

Integrated aromas of dark fruits and mint layer beautifully with notes of gravel and cedar. Full and generous flavors of black cherries and plums complement hints of mineral and cocoa powder. Gentle tannins support a supple, powerful mouthfeel.

The 2008 Vintage:

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.

Viticulture:

100% estate, sustainably farmed.

Wine Specifics:

Varietal(s): 76% Cabernet Sauvignon, 16% Merlot, 5% Syrah, 3% Cabernet Franc

Vineyard(s): 45% Seven Hills, 41% Pepper Bridge, 8% Les Collines, 6% Goff

Appellation: Walla Walla Valley

Oak Program: 88% French, 6% Hungarian, 6% American;
30% new, 70% used

Harvest Date(s): September 16 - October 24, 2008

Finished Alcohol: 14.1% by volume

Total Production: 4,833 12/750 ml. cases

Bottling Date: February 6-8, 2010

Release Date: September 1, 2010

— *Jean-François Pellet, Winemaker*



dedicated to sustainable viticulture