



2008 Sémillon

Winemaker's Notes:

Bright aromas of lemon butter mingle with light honeysuckle and pineapple aromas. This round-bodied yet well-balanced wine flaunts flavors of pineapples, ripe pears, mixed citrus fruits, and honeydew melon. It finishes with a beautiful hint of minerality and crisp acidity.

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 supple fruit flavors, perfectly balanced with crisp acidity.

Fermentation:

We carefully hand-harvested our 2008 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. We blended in the Sauvignon Blanc just prior to bottling.

—Jean-François Pellet, Winemaker



- 100% Estate
- Farmed Sustainably

Wine Specifics:

Varietal(s):	89% Sémillon, 11% Sauvignon Blanc
Appellation:	Walla Walla Valley
Vineyards:	26% Seven Hills, 30% Les Collines, 26% Double River, 18% Goff
Oak Program:	100% used French oak
Harvest Date(s):	September 24-October 16, 2008
Finished Alcohol:	14.0% by volume
Total Production:	499 12/750 ml cases
Bottling Date:	January 20, 2009
Release Date:	May 1, 2009