



3796 Peppers Bridge Road, Walla Walla, WA 99362 Ph 509.525.3541 Fx 509.522.5011 [www.amavicellars.com](http://www.amavicellars.com)

---

## **2009 Sémillon**

### **Walla Walla Valley**

#### Winemaker's Notes:

Bright aromas of white peach mingle with light honeysuckle and pear. This round-bodied yet well-balanced wine flaunts flavors of pineapples, mixed citrus fruits, and ripe honeydew melon while maintaining a rich, buttery lemon taste. It finishes with a beautiful hint of clean slate, minerals and crisp acidity.

#### The 2009 Vintage:

The 2009 vintage is the result of a roller coaster growing season. Mother Nature could not make up her mind! A wet, cooler spring gave way to early, hot summer days in May, leading to a late bud break. Then it cooled off once again — and then proceeded to warm up again. All of this weather change made for an exciting harvest of smaller berries with amazing, concentrated fruit and polished tannins. Incredible dark garnet color, great fruit intensity and subtle minerality make our 2009 vintage exceptionally structured, perfectly balanced and a joy to drink.

#### Viticulture:

100% estate, sustainably farmed.

#### Wine Specifics:

Varietal(s): 86% Sémillon, 14% Sauvignon Blanc

Vineyard(s): 47% Seven Hills, 27% Les Collines, 26% Goff

Appellation: Walla Walla Valley

Oak Program: 100% used French oak

Harvest Date(s): September 16 through 22, 2009

Finished Alcohol: 14.1%

Total Production: 426 cases

Bottling Date: January 13, 2010

Release Date: May 1, 2010

— *Jean-François Pellet, Winemaker*



The Winegrowers' Sustainable Trust

dedicated to sustainable viticulture