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2010 Sémillon Walla Walla Valley

Winemaker's Notes:

Fresh, vibrant notes of white peaches, honey and herbs mingle with aromas of honeysuckle flowers, lychee nuts and stones. This wine is defined by balance—round yet crisp, fruity yet earthy. Tropical flavors of passion fruit, mango and melon layer with elements of citrus, peach and slate. A soft, palate-coating mouthfeel leads to a lively finish with beautiful hint of lemon, clean slate, and crisp acidity.

The 2010 Vintage:

Bud break started more than two weeks early at the beginning of April. Then the weather cooled down significantly, and we were two weeks behind typical growing patterns by mid-June. Due to the poor weather during bloom, our berry counts per cluster were reduced significantly, which meant a very small crop. Whereas we usually target anywhere from 2.5 to 3 tons per acre, we ended up anywhere from 1.25 to 2 tons per acre. This was somehow a blessing – despite the cool summer (only two days above 100 degrees), with lower yields we were able to ripen each block perfectly. Wines from the 2010 vintage show vibrant flavors, bright acidity and exceptional balance.

Viticulture:

100% estate, sustainably farmed.

Wine Specifics:

Varietal(s): 88% Sémillon, 12% Sauvignon Blanc
Vineyard(s): 59% Les Collines, 23% Seven Hills, 18% Goff
Appellation: Walla Walla Valley
Oak Program: 100% used French oak
Harvest Date(s): September 29 through October 9, 2010
Finished Alcohol: 13.9%
Total Production: 612 cases
Bottling Date: February 1, 2011
Release Date: May 6, 2011

— *Jean-François Pellet, Winemaker*



dedicated to sustainable viticulture