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## **2010 Ceres Walla Walla Valley**

### Winemaker's Notes:

Deep, brooding aromas of dark fruit and chocolate embrace notes of exotic spices and caramel. A smooth mouthfeel delivers harmonious flavors of boysenberries, huckleberries, and blackberries complemented by hints of dried herbs, earth and black tea. This wine, made exclusively for our Coin Club members, flaunts exceptional structure and delivers a long, lengthy finish.

### 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), 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): 54% Syrah, 46% Cabernet Sauvignon

Vineyard(s): 100% Les Collines

Appellation: Walla Walla Valley

Oak Program: 100% French oak; 15% new, 85% used

Harvest Date(s): October 4 through October 27, 2010

Finished Alcohol: 14.3%

Total Production: 319 cases

Bottling Date: February 15, 2011

Release Date: May 4, 2011

— *Jean-François Pellet, Winemaker*



dedicated to sustainable viticulture