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2004 Seven Hills Vineyard Syrah

Winemaker's Notes:

This sophisticated Syrah gently introduces itself with bright, pretty, floral aromas with undertones of fresh-tilled earth. It's subtle feminine qualities morph into layered, full-bodied flavors of ripe berries, black plums, and smoked meats. The lengthy, supple finish delivers delicate hints of mineral and spice. This is a classy, well-balanced wine that expresses the unique terroir of our Seven Hills Vineyard.

The 2004 Vintage:

There's no way we can deny that the 2004 vintage was challenging. Mother Nature was harsh on the Walla Walla Valley, freezing many of our vines and preventing them from producing fruit this year. This small offering is what we were able to harvest from this new vineyard. Despite that it was a very small production, the wines from this vintage show a lot of depth as well as power.

Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 16 months in 100% French oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Syrah
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	Walla Walla Valley
Oak Program:	100% French oak 25% new oak, 75% used oak
Finished Alcohol:	14.1% by volume
Total Production:	99 cases (12/750 ml)
Bottling Date:	February 15, 2006
Release Date:	December 1, 2006

