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2007 Les Collines Vineyard Syrah Walla Walla Valley

Winemaker's Notes:

Aromas of dusty, ripe mixed berries and violets mingle with scents of grilled meats. On the palate, hints of smoked game, sage and green olives top off luscious flavors of blueberries, blackberries and raspberries. This wine has a slightly briny characteristic and a long, lingering finish. A powerful mouthfeel is cradled by gentle tannins. This wine's aromas and flavors are intricately layered and complex, capturing the essence of this estate vineyard. (Note: Les Collines is pronounced "lay co lean.")

The 2007 Vintage:

Our wines from the 2007 vintage are amazingly balanced, show fantastic intensity of fruit, and have great natural acidity. The summer in Walla Walla started off hot but gave way to cooler conditions during harvest. Winemakers across the Walla Walla Valley rejoiced at such a perfect growing season.

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 (20% new and 80% used).

Wine Specifics:

Varietal(s): 100% Syrah

Vineyard(s): 100% Les Collines Vineyard

Appellation: Walla Walla Valley

Oak Program: 100% French oak; 20% new oak, 80% used oak

Harvest Dates: October 3-6, 2007

Finished Alcohol: 14.1% by volume

Total Production: 270 cases (12/750 ml)

Bottling Date: January 23, 2009

Release Date: September 30, 2009

— *Jean-François Pellet, Winemaker*



dedicated to sustainable viticulture