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2008 Les Collines Vineyard Syrah Walla Walla Valley

Winemaker's Notes:

Bright aromas of violets, raspberries, blueberries, and blackberries lead to deep, dark scents of charcuterie. On the palate, the wine delivers flavors reminiscent of citrus and sea salt marinated beef accompanied by a mixed berry compote. A powerful mouthfeel, layered structure and lingering finish round out this sophisticated expression of our mountainside estate vineyard. (Note: Les Collines is pronounced "lay co lean.")

The 2008 Vintage:

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.

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

Wine Specifics:

Varietal(s): 100% Syrah

Vineyard(s): 100% Les Collines Vineyard

Appellation: Walla Walla Valley

Oak Program: 100% French oak; 82% used oak, 18% new oak

Harvest Dates: September 29-October 1, 2008

Finished Alcohol: 14.2% by volume

Total Production: 274 cases (12/750 ml)

Bottling Date: January 14, 2010

Release Date: October 30, 2010

— *Jean-François Pellet, Winemaker*



dedicated to sustainable viticulture