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2005 Ice Wine

Winemaker's Notes:

Our 2005 Ice Wine is loaded with bright notes of pineapple, pear and passion fruit, complemented by a hint of spice. The palate is very smooth and round with honeysuckle character, rich texture and great acidity. This highly concentrated wine offers an incredible blend of power and finesse with a long and persistent finish. We aged this wine for 8 months in 100% used French oak barrels.

The 2005 Vintage:

Mother Nature provided us with a classic wine-growing season. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development.

The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced. 2005 is a classic Vintage in Washington State.

Fermentation:

We carefully hand-harvested our 2005 Sémillon grapes in Mid-December after they were totally frozen for three days. Then we gently whole-cluster pressed, settled, and barrel-fermented the juice in 100% used French Oak barrels. The wine was aged sur lie for eight months prior to bottling.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Sémillon
Appellation:	100% Walla Walla Valley
Vineyards	100% Les Collines Vineyard
Oak Program:	100% French oak 100% used oak
Harvest Date(s):	December 18, 2005
Finished Alcohol:	12.5% by volume
Residual Sugar:	15%
Total Production:	265 cases (12/375 ml)
Bottling Date:	July 25, 2006
Release Date:	December 1, 2006

