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2008 Late Harvest Sémillon

Walla Walla Valley

Winemaker's Notes:

Loaded with lively notes of pear, apricot, pineapple and honeysuckle — our 2008 Late Harvest Sémillon fills your mouth with bright flavors of ripe tropical and stone fruits with hints of spice and minerality. Its texture is very smooth and round with the perfect amount of acidity to provide great balance. This highly concentrated wine offers a stunning combination blend of power and finesse with a long and persistent finish.

Fermentation:

We carefully hand-harvested our Sémillon grapes in early January. 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 six months prior to bottling.

The 2007 Vintage:

The grapes for this wine were harvested in January 2008, so in reality, they are from the 2007 growing season. Our wines from this 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.

Wine Specifics:

Vineyard(s): Les Collines Vineyard
Appellation: Walla Walla Valley
Oak Program: 100% used French oak
Harvest Date(s): January 12, 2008
Brix at Harvest: 34
Finished Alcohol: 13% by volume
Residual Sugar: 12.8% (120 grams per liter)
Total Production: 244 12/375ml cases
Bottling Date: July 17, 2008
Release Date: November 7, 2008
— *Jean-François Pellet, Winemaker*



dedicated to sustainable viticulture