

2013 SÉMILLON

WALLA WALLA VALLEY



WINEMAKER NOTES:

smells like: linden tree blossom, lemon custard, crushed stone

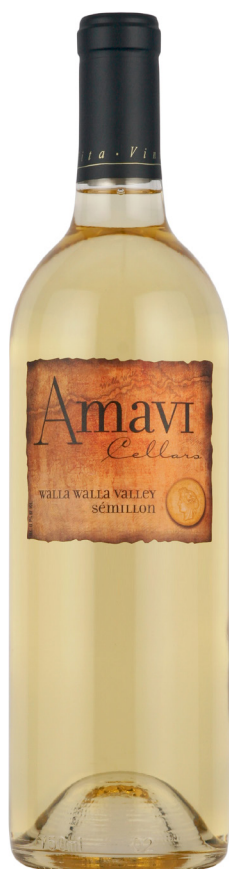
tastes like: honeysuckle, papaya, honeydew melon

mouthfeel: mouthwatering acidity, lushly textured mid-palate

drink with: rich fish & shellfish; spicy dishes

THE 2013 VINTAGE:

2013 marked the warmest summer on record for the Walla Walla Valley. Spring was cool and moist, with bud break occurring in mid-April. Once it started warming up, it didn't stop - temps rose over 100° quite often! The first week of September brought relief: cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, finishing right on schedule at the end of October.



VITICULTURE

100% estate, sustainably farmed.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	86% Sémillon, 14% Sauvignon Blanc
Vineyard(s):	54% Les Collines, 22% Seven Hills, 24% Goff
Appellation:	Walla Walla Valley
Oak Program:	100% Neutral French Oak
Harvest Date(s):	9/6 - 9/20, 2013
Finished Alcohol:	13.9%
Total Production:	896 cases
Price:	\$23.00