

# 2013 LATE HARVEST SÉMILLON

## WALLA WALLA VALLEY



### WINEMAKER NOTES:

smells like: pineapple, white peach, honeysuckle, spice

tastes like: passion fruit, pear, kiwi, lemongrass

mouthfeel: mouthwatering acidity, lushly textured mid-palate

drink with: foie gras, crème brûlée, apple tarte tatin

### 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

<b>Varietal(s):</b>	100% Sémillon
<b>Vineyard(s):</b>	100% Les Collines
<b>Appellation:</b>	Walla Walla Valley
<b>Oak Program:</b>	100% Neutral French Oak
<b>Harvest Date(s):</b>	11/22, 2013
<b>Residual Sugar:</b>	172 grams per liter
<b>Finished Alcohol:</b>	12.5%
<b>Total Production:</b>	197 cases