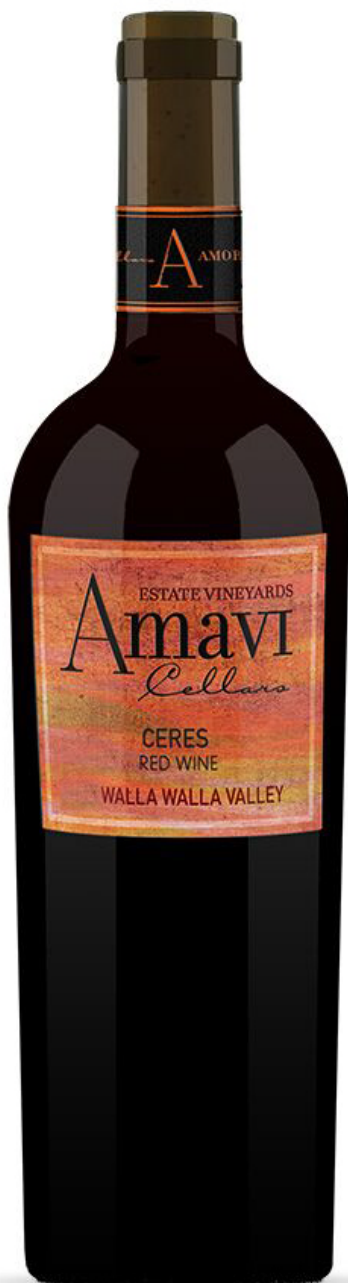


Amavi Cellars

100% Estate.
100% Sustainable.
100% Walla Walla Valley.

2017 CERES

SMELLS LIKE: herbal notes, sweet tobacco & cigar box, red fruit, black rose
TASTES LIKE: bright red fruit, raspberry, mocha, hint of sweet star anise
MOUTHFEEL: lovely grip & tannin with tons of black cherry on finish
DRINK WITH: roast chicken, osso bucco, carne asada, bleu cheese burger



THE VINTAGE

We rang in 2017 with three arctic fronts that brought temperatures down to -10 in the coldest areas. This was followed by a cool, wet spring that pushed bud break back by two weeks. We opened our canopies early to allow additional sunlight and promote growth. Early summer was very warm, which accelerated the season and pushed ripening back on track. During the heat spikes in August we had a very slight haze that kept us from hitting the triple digits.

As we rolled into harvest, the winds changed and our skies cleared. The weather in Walla Walla was ideal, with our usual long warm days and wonderfully cool evenings. "The result was another amazing vintage with nice yields of bold fruit with great acidity," says Winemaker and Partner Jean-François Pellet.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

VARIETALS

55% Cabernet Franc,
45% Malbec

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

48% Summit View, 32% Goff,
12% Seven Hills, 8% Pepper
Bridge

OAK PROGRAM

100% French, 23% New, 77%
Neutral

HARVEST DATES

9/15 - 10/18/17

FINISHED ALCOHOL

14.5%

PRODUCTION

377 cases