



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

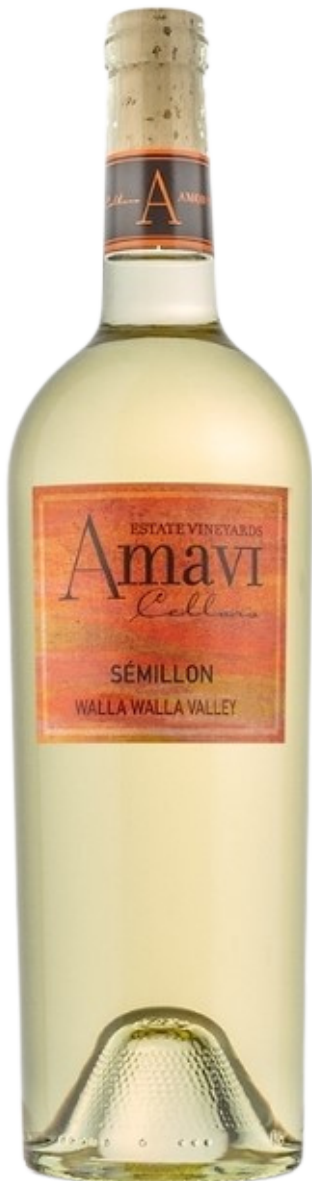
2021 SÉMILLON

SMELLS LIKE: lychee, bergamot, golden apple, fresh-cut grass, white stone

TASTES LIKE: cantaloupe, honeysuckle, passion fruit, flowery peach

MOUTHFEEL: creamy and well-rounded with bright and refreshing acidity

DRINK WITH: miso-glazed scallops, summer salad with feta, bruschetta



THE VINTAGE

The 2021 growing season started with a cool, dry spring and an early bud break in April. A July heat dome sent temperatures soaring to previously unseen heights for the state, topping out in Walla Walla at 116 degrees! Above average temperatures lasted for the rest of the summer. Finally, the weather cooled at the end of August and brought perfect ripening conditions for an ideal, unrushed harvest season.

Although the heat produced lower yields across the region, the grapes held beautiful concentration and acidity, with immense taste, mouthfeel, and color. Wines from the 2021 vintage are extremely balanced, forecasting their age-worthiness and drinkability for years to come!

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

86% Sémillon
14% Sauvignon Blanc

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

57% Les Collines, 21% Goff, 19% Seven Hills East, 3% Summit View

OAK PROGRAM

100% Neutral French

HARVEST DATES

8/30/21 - 9/15/21

FINISHED ALCOHOL

13.9%

PRODUCTION

679 cases