



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

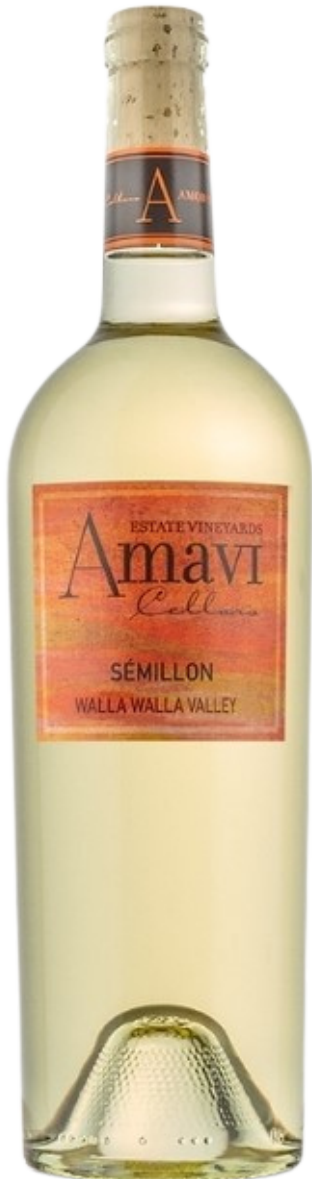
2022 SÉMILLON

SMELLS LIKE: beeswax, linden tree blossom, Anjou pear, passion fruit

TASTES LIKE: pie crust, green apple, white grapefruit, lemon custard

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

DRINK WITH: seared scallops, summer salad with beets, coconut curry



THE VINTAGE

The 2022 growing season began with below average temperatures and above normal precipitation across the Walla Walla Valley. The cold start resulted in fewer growing days for the spring and early summer overall, but the extra rainfall and mountain snowpack prepared the area for multiple triple-digit days beginning in July. The heat contributed to optimal fruit set and a slightly larger crop. By September and October, cooler temperatures helped the grapes to ripen slowly, developing a perfect balance between flavor and sugar, acid and tannin.

Director of Winemaking Jean-François Pellet says, "The long growing season and relatively short harvest turned out to be absolutely idyllic for producing wines that are well-balanced with great fruit expression."

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

87% Sémillon
13% Sauvignon Blanc

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

62% Les Collines, 20% Goff, 15% Seven Hills East, 3% Summit View

OAK PROGRAM

100% Neutral French

HARVEST DATES

9/26 - 10/21/22

FINISHED ALCOHOL

13.9%

PRODUCTION

1087 cases