



2007 Reserve

Walla Walla Valley

Winemaker Notes

Explosive aromas of dark fruits draw you to this generous, richly textured, smooth wine. Black cherries, black currents, blueberries, blackberries, and nuances of cocoa can be detected in the very complex nose. Hints of dusty earth, cloves, and exotic spices complement the rich fruit flavors. A long, expansive finish completes the experience with an incredible blend of power and finesse.

Our Reserve program shows off the best and boldest characteristics of our estate vineyards, Pepper Bridge and Seven Hills.

The 2007 Vintage

The 2007 vintage reminded us a lot of 2005, which we considered a classic Washington vintage. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development. The wines from the 2007 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

— *Jean-François Pellet, Winemaker*



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	42% Cabernet Sauvignon, 43% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot
Vineyard(s):	56% Pepper Bridge, 44% Seven Hills
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak; 48% new oak, 52% used oak
Time in Barrels:	20 months
Harvest Date(s):	September 16 through October 14, 2007
Brix at Harvest:	25.9
Total Acidity:	0.58 g/ml
pH:	3.80
Finished Alcohol:	14.1% by volume
Total Production:	341 9-liter cases
Bottling Date:	June 24, 2010
Release Date:	November 5, 2010