



2007 Seven Hills Vineyard

Walla Walla Valley

Winemaker Notes

This polished and elegant wine shows lush dark fruit, loganberry and bright dusty cherry scents with hints of star anise as well as rose petal and a subtle touch of mineral. The mouthfeel is supple and velvety, showing dark fruit, fresh earth, and chocolate and raspberry pie notes. This wine shows off the unique characteristics of Seven Hills Vineyard with power, finesse and a long, persistent finish.

- Jean-François Pellet, Winemaker

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.



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	52% Merlot, 39% Cabernet Sauvignon, 9% Cabernet Franc,
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 49% new oak, 51% used oak
Time in Barrels:	18 months
Harvest Date(s):	September 13 through October 10, 2007
Brix at Harvest:	25.8
Total Acidity:	0.60 g/ml
pH:	3.78
Finished Alcohol:	14.3% by volume
Total Production:	548 cases (9L)
Bottling Date:	March 24, 2009
Release Date:	October, 2009