



2008 Seven Hills Vineyard

Walla Walla Valley

Winemaker Notes

Bright, fresh aromas of red cherries, raspberries and rose petals waft atop notes of river stones. A generous, broad mouthfeel introduces flavors of mixed berries, exotic spices, minerals and a hint of cocoa. This plush wine delivers layers of tastes and textures. Soft tannins, solid structure, and complex yet integrated components make this wine an extraordinary journey from the first sip to the end of the amazingly long finish.

— *Jean-François Pellet, Winemaker*

The 2008 Vintage

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.

Wine Specifics

Varietal(s):	50% Cabernet Sauvignon, 35% Merlot, 15% Cabernet Franc
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 45% new oak, 55% used oak
Time in Barrels:	17 months
Harvest Date(s):	September 16 through October 9, 2008
Brix at Harvest:	25.9
Total Acidity:	0.58 g/ml
pH:	3.80
Finished Alcohol:	14.1% by volume
Total Production:	468 9-liter cases
Bottling Date:	March 10, 2010
Release Date:	November, 2010



100% Estate
Sustainably Farmed