



## 2010 Seven Hills Vineyard

Walla Walla Valley

### Winemaker Notes

Delicate aromas of wildflowers, dusty gravel, and forest floor lead to a complex yet harmonious mix of cherries, raspberries, and dark chocolate mousse. Hints of black tea and exotic spices complete the mix. Silky tannins, balanced structure and a long, persistent finish are the cornerstones of this wine.

- Jean-François Pellet, Winemaker

### The 2010 Vintage

Bud break started more than two weeks early at the beginning of April. Then we experienced a significant cool-down period, and ended up two weeks behind typical growing patterns by mid-June. Due to the unseasonable weather during bloom, our berry counts per cluster were reduced, which translates into a very small crop. Whereas we usually target anywhere from 2.5 to 3 tons per acre, we ended up averaging from 1.25 to 2 tons per acre. However, this small crop load was a blessing. Despite the cool summer (only two days above 100 degrees), we were able to ripen each block perfectly. All of these variables produce wines of the 2010 vintage which embody exceptional structure and balance, showcasing rich, vibrant flavors and bright acidity.

### Wine Specifics

Varietal(s):	69% Cabernet Sauvignon, 25% Merlot 6% Cabernet Franc
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 53% used oak, 47% new oak
Time in Barrels:	17 months
Harvest Date(s):	September 22 through October 15, 2010
Brix at Harvest:	25.4
Total Acidity:	0.61 g/ml
pH:	3.73
Finished Alcohol:	14.5% by volume
Total Production:	451 cases (9L)
Bottling Date:	March 28, 2012
Release Date:	October 15, 2012
Suggested Retail Price:	\$60.00



100% Estate  
Sustainably Farmed