

2013 SEVEN HILLS VINEYARD

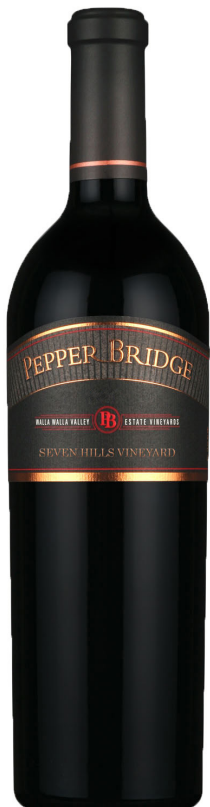
WALLA WALLA VALLEY

Our goal with this vineyard-designate program is to showcase the uniqueness of each of our vineyards. 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 red and dark fruit, fresh earth, and chocolate notes. This wine shows off the particular characteristics of Seven Hills Vineyard with power, finesse and a long, persistent finish.

— Jean-François Pellet, Winemaker

THE 2013 VINTAGE

The summer of 2013 marked the warmest summer on record for us here in the Walla Walla Valley. Spring was cool and moist, as is typical here, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop - our thermometers rose over 100° quite often! The first week of September brought relief: dramatically cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, with the cooler temperatures allowing us to finish right on schedule at the end of October. ripeness while remaining elegant and balanced.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

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|-------------------|---|
| Varietal(s): | 50% Cabernet Sauvignon, 22% Merlot, 22% Cabernet Franc, 6% Petit Verdot |
| Vineyard(s): | 100% Seven Hills |
| Appellation: | 100% Walla Walla Valley |
| Oak Program: | 100% French Oak: 41% new oak, 39% neutral oak |
| Time in Barrels: | 17 months |
| Harvest Dates: | September 11 through October 11, 2013 |
| Alcohol: | 14.6% by volume |
| Total Production: | 420 cases (9L) |
| Bottling Date: | March 16th, 2015 |
| Release Date: | Fall 2014 |