



# 2016 SEVEN HILLS VINEYARD

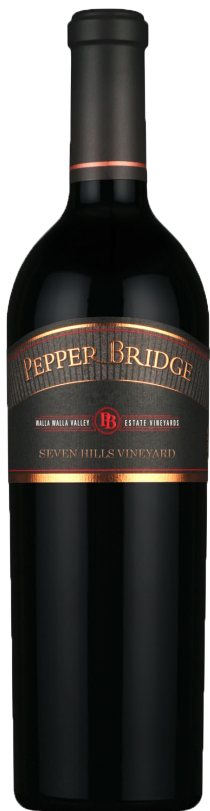
## WALLA WALLA VALLEY

Fresh ripened blackberry stands front and center with notes of concentrated raspberry, clove and tobacco leaves following close behind in this expressive vintage. The minerality always present in this vineyard designate blend speaks to a sense of place. On the palate, dark, rich fruit abounds, showing off blueberry, fig and cassis. Waves of cinnamon and cocoa nibs dance alongside peppery notes. A smooth mouthfeel gives way to elegant tannins and proves this will be a hard vintage to forget.

— Jean-François Pellet, Winemaker

### THE 2016 VINTAGE

The 2016 vintage was full of surprises, starting with the warmest April on record. Bud break happened two weeks early at the beginning of April with increasing temperatures and maturation through May and June. Temperatures peaked in early June, followed by rains in July that brought cooler weather. This allowed the vineyards to slow down and pushed harvest closer to average pick times. With the warm start and long cool finish, picking started in late August and finished by mid-October, just before a long spell of rain. The cool summer months resulted in beautiful aromatics and elegant mouthfeel that are the key elements of wines from the Walla Walla Valley.



### VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

### WINE SPECIFICS

Varietal(s):	52% Cabernet Sauvignon, 22% Cabernet Franc, 18% Merlot, 4% Malbec, 4% Petit Verdot
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak: 57% neutral, 43% new
Harvest Dates:	September 9 - October 12, 2016
Alcohol:	14.5% by volume
Total Production:	566 cases
Bottling Date:	March 28, 2018
Release Date:	Fall 2018