



2016

SAUVIGNON BLANC
COLUMBIA VALLEY

SEVEN HILLS WINERY

TECHNICAL NOTES

VINEYARD	Les Collines, Walla Walla Valley; Charbonneau, Walla Walla County; Gamache, Columbia Valley; Art den Hoed, Yakima Valley; Evergreen, Ancient Lakes
GRAPES	89% Sauvignon Blanc, 11% Semillon
VINTAGE	An abundant set in the spring led into a hot, dry summer. Early autumn harvest allowed for good acid retention with lively fruit and herb character.
VINIFICACION	87% fermented at low temperatures in stainless steel. 13% barrel fermented and aged for 4 months in Seguin Moreau "Fraîcheur" barrels (300L barrels with oak staves and acacia heads)
COLOR	Pale straw
AROMA	Bright and citrusy with aromas of grapefruit, pineapple, lemongrass, apple blossom and lime
TASTE	Brisk and refreshing with pineapple, grapefruit, orange zest, honeydew melon, lemon curd, green apple, white flower and fresh herbs
ALCOHOL	13.5% LOT SIZE 2220 cases SRP \$20.00



WINEMAKER'S NOTES

This is only the second vintage of our Sauvignon Blanc, a project that has been years in the making. We have carefully selected a small assortment of small, hand farmed, complimentary vineyards from which to source just the right components of Sauvignon Blanc and Semillon. Most of the juice is fermented in stainless steel, while 20% is fermented in large capacity Seguin Moreau "Fraîcheur" barrels that were specifically designed for white Bordeaux. The barrel fermentation lends some richness and density to the wine, while the stainless portion provides ample briskness and vibrancy.

Our Sauvignon Blanc is deliciously zesty with bright fruits and green herb characteristics, yet has an underlying richness resulting in a wine of medium body and substance. It is a delightful aperitif and will pair well with seafood and salads.

Casey McClellan, Winemaker

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