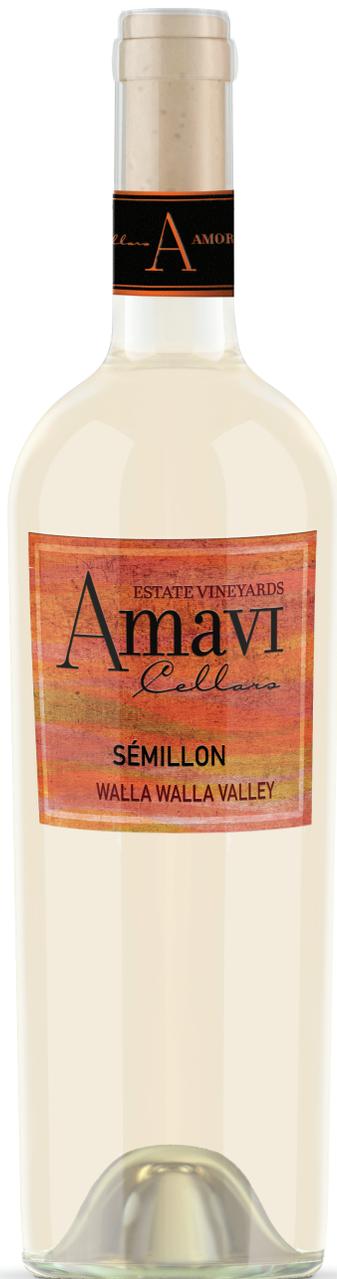


## 2018 SÉMILLON

**SMELLS LIKE:** white flower, waxy & citrus notes, hint of minerality  
**TASTES LIKE:** hints of sweet citrus, white peach, fresh melon  
**MOUTHFEEL:** lush & viscous, bright acidity on the finish, a foodie's wine!  
**DRINK WITH:** scallops, seafood linguine, smoked salmon, phad thai



### THE VINTAGE

We had one of the coldest Aprils, but then one of the warmest Mays on record. Bloom began in late May and conditions were ideal. This, along with cooler June weather, contributed to above average berry and cluster sizes in some varietals.

July and August temperatures were warm with occasional heat spikes. As in recent years there was smoke in the air at times from distant wildfires but no taint has been noticed. By the second week of August we cooled off considerably and ushered in one of the most ideal ripening seasons in recent history, and we saw near perfect conditions throughout the rest of harvest. Below average days in September were followed by cool nights with large diurnal swings. That's absolutely ideal. Our harvest wrapped up on October 15th and the wines are very well balanced with great fruit expression.

In the 2018 vintage we had the right weather in the right order. You should make room in your cellar for some fantastic wines from this vintage. Big color, big flavors, and balanced tannins. A harvest to remember, indeed!

### THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

### VARIETALS

85% Sémillon  
15% Sauvignon Blanc

### APPELLATION

100% Walla Walla Valley

### ESTATE VINEYARDS

63% Les Collines, 17% Goff,  
15% Seven Hills East,  
5% Summit View

### OAK PROGRAM

100% Neutral French

### HARVEST DATES

9/4/18 - 9/25/18

### FINISHED ALCOHOL

13.9%

### PRODUCTION

1355 cases