



2013 Seven Hills Vineyard Reserve

Production:	85 cases
Blend:	64% Cabernet Sauvignon 18% Merlot 18% Petit Verdot
Analysis:	pH - 3.68 Total Acidity – 6.40g/L Alcohol-14.5%
Cooperage:	Aged in 100% French oak, 50% new and 50% 2nd vintage barrels coopered from select forests of Millet, Sylvain, Taransaud and Vicard for 24 months.
Winemaking:	Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours, inoculated with a variety of yeasts, hand punched and pressed directly to barrel, where the wine finished both primary and secondary fermentations. The varietals were kept individual until blending at 12 months to create the Vineyard Reserve blend.
Vineyard:	Seven Hills Vineyard is located in the Walla Walla Valley Appellation on a celebrated site in Milton-Freewater, Oregon. In 2004 Seven Hills Vineyard was named one of the Top 10 Vineyards in America by Wine & Spirits Magazine.
Tasting Notes:	The nose shows a balanced mix of dark purple and red fruit, giving way to black cherry, leather, oak and subtle herbaceous notes. On the palate, brighter fruit blends with smooth, savory tannins, finishing with lingering notes of clove, currant, and elderberry. Pair with filet mignon.
Appellation:	Walla Walla Valley