

2007 Malbec

APPELLATION: Walla Walla Valley

VINEYARDS: Seven Hills Vineyard and McClellan Vineyard

TECHNICAL NOTES: pH 3.69

TA 0.60 g/100mL

Alcohol 14.1% By Volume

FERMENTATION: Small open top stainless steel tanks. The cap was gently

punched down by hand three times per day. After gently pressing the young wine was transferred to French oak

barrels to complete fermentation.

BARREL AGING: 100% French oak barrels

40% New French oak Aged 17 months

CASES PRODUCED: 243 cases

BOTTLING DATE: February 17, 2009

RELEASE DATE: April 17, 2009

SENSORY NOTES: This beautiful inky colored wine opens with scents of

sweet spice, mountain berries and blackberry cobbler. In the mouth it offers pure berry fruit, silky tannins with baking spices and a long delicious finish. This wine is meant

to be shared with someone special.

Pour a glass and enjoy!