



CABERNET SAUVIGNON
2004 / WALLA WALLA VALLEY

VINEYARDS: Dwelley (77%) & Minnick (23%)

GRAPES: Cabernet Sauvignon 77%, field blend co-fermentation of Malbec, Carmenere, Petit Verdot (23%)

VINTAGE SEASON: Above average warmth and an extended maturation period. Ideal harvest conditions.

HARVEST METHOD: Hand picked

BARREL MATERIAL: Aged in French and European oak, 22 months

TIME IN CELLAR: Bottled July 2006

AROMA: Black and red fruits, dried herbs and sweet spices

TASTE: Soft tannins, blackberry and plum flavors, dried herbs and sweet spices

ALCOHOL %: 13.5

LOT SIZE: 377 cases produced

WINEMAKER'S NOTES

Seven Hills is fortunate to work with Dwelley Jones and Minnick Hills Vineyards, both spectacular sites that escaped the worst of the winter freeze in 2004. Harvest weather in 2004 was perfect with above average warmth and an extended maturation period, producing fruit with full flavors and soft tannins. By nose and mouth it shows black and red fruits, dried herb, and sweet spices. The diverse vineyard sites show in a broad range of flavors and a sound structure with depth and length. Soft tannins and a slight brightness make this an inviting mealtime choice. The blending varietals add interesting notes of passionfruit, white pepper, and savory herb to the core Cabernet Sauvignon flavors.

CASEY MCCLELLAN / WINEMAKER - OWNER

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