

SEVEN HILLS WINERY



SEVEN HILLS

VIOGNIER

Columbia Valley

2007



Viognier 2007 / *Columbia Valley*

Vineyards: 100% Talcott Vineyard, Wahluke Slope

Grapes: 100% Viognier, night harvested

Vintage Season: moderately warm, extended hang time.

Barrels: 40% Barrel ferment in new French Oak

Time in Cellar: bottled March 2008

Aroma: Tangerine, white peach, pine, spice

Taste: Soft, honey, tangerine, clean finish.

Alcohol: 13.6%

Lot size: 540 cases

ALCOHOL 13.6% BY VOLUME

Winemaker Notes:

Night harvested from the Milbrandt's Talcott Vineyard on the Columbia Valley's Wahluke Slope. Ideal harvest conditions and moderate crop loads. Barrel fermentation accentuates the creamy sweetness on the palate, and fruit character is enhanced by avoiding a malo-lactic fermentation. Shows green gold color and a seductive nose of tangerine, pine and peach with spicy oak notes. Soft and viscous on the palate, with a clean, long finish. A forward, expressive Viognier meant to be drunk young.

Casey McClellan / Winemaker