## SEVEN HILLS WINERY

## **TECHNICAL NOTES**

VINEYARD	Ciel du Cheval Vineyard, Red Mountain
GRAPES	41% Cabernet Sauvignon, 36% Merlot, 13% Petit Verdot, 10% Cabernet Franc
VINTAGE	Very warm growing conditions, with strong heat unit accumulation producing small berries with opulent fruit framed by firm tannin structure
AGEING	20 Months in French oak barrels, 40% new
AROMA	Blackberry, licorice, dried fig, earth, chalk, mocha, lanolin
TASTE	Ripe dark blackberry, black cherry, date, fig, black pepper, mineral
ALCOHOL	I4.9% LOT SIZE 640 cases SRP \$55.00



## WINEMAKER'S NOTES

This wine is our 15th vintage from the famed Ciel du Cheval Vineyard on Red Mountain, one of the oldest and most proven vineyards in the Northwest. Each varietal was picked and vinified separately and blended early during the winter succeeding harvest. The wine then goes back to barrel for an additional year and a half before bottling. We believe that this early assemblage allows for the wine to be less a composed wine of its varietal parts and more a singular representation of place.

The wine is a deep red color, transitioning to magenta around the edges. The nose is heavy and brooding, displaying fresh baked blackberry cobbler with hints of earth and spice. The palate is full and opulent, with substantial dusty, chewy tannins well integrated and sufficiently balanced with rich flavors of baked cherry, blue plums, earth and creamy oak. It is delicious now and it will improve substantially in the first few years of cellaring, and will age gracefully for at least ten years.

Casey McClellan, Winemaker