



CABERNET SAUVIGNON 2008 RESERVE RED MOUNTAIN

Vineyards: Artz 96%, Pleasant 4%

Grapes: 96% Cabernet Sauvignon, 4% Cabernet Franc

Vintage Season: Cool spring, moderate summer, warm,
extended Autumn hang time

Barrels: 30 months in 100% French (Vicard, Jarnac),
50% new

Time in Cellar: 30 months, bottled February 2011

Aroma: Ripe blackcurrant, dust & earth, pepper

Taste: Bold, firmly structured, refined black fruit,
pepper

Alcohol: 13.4%

Lot Size: 50 cases

WINEMAKER'S NOTES

Our seventh Reserve Cabernet Sauvignon bottling in 21 vintages is a Red Mountain based wine, as was our last release, the 2005. Again, grapes from the fan-trained, north facing shallow soils of Artz Vineyard are the mainstay of the wine, providing the structure and power necessary for extended aging. Vintage 2008 opened with a cool spring and late flowering. Summer temperatures were moderate, with a warm, extended Autumn allowing flavor maturation without excessive alcohol levels. Color was very good due to the cooler weather, and the wine opens with the classic earth and dust that evokes Red Mountain terroir. Ripe blackcurrant evolves slowly in the glass, underlain by blackpepper and rich spice. With time, the nose takes a turn towards cassis and kirschwasser characters. On the palate this taut, firm young red exhibits polished black fruit, pepper, and a little brightness that bodes well for long life in the cellar. It was aged in fine French oak for 30 months, six months longer than our high-end vineyard designated Cabernets. We employed no fining agents and only minimal filtration to ensure the truest expression of its vineyard origins.

I predict optimal drinking between 10-15 years from the vintage date if cellared properly.

Casey McClellan
Winemaker/Owner

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