



2009 CABERNET SAUVIGNON RESERVE RED MOUNTAIN

Vineyards: Artz 100%

Grapes: 100% Cabernet Sauvignon

Vintage Season: Cool spring, late start, rapidly ripening
warm August and September, normal yields

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

Time in Cellar: Bottled February 2012

Aroma: Ripe cherry, dust & earth, licorice

Taste: Bold, firmly structured, intense dried fruits

Alcohol: 14.5%

Lot Size: 50 cases

WINEMAKER'S NOTES

Our eighth Reserve Cabernet Sauvignon bottling in 22 vintages is a Red Mountain based wine. Again, grapes from the fan-trained, north facing shallow soils of Artz Vineyard are featured in the wine, providing the structure and power necessary for extended aging. Vintage 2009 opened with a cool spring and late flowering. August temperatures were perfect ripening weather, with a warm, extended autumn allowing sustained flavor maturation. The wine opens with the classic earth and dust that evokes Red Mountain terroir. Ripe, dark cherry aroma, jammy and intense evolves slowly in the glass, underlain by blackpepper, licorice, sage and rich spice. On the palate this taut, firm young red exhibits rich ripe cherry jam fruit, pepper, and firm tannins underneath that bode well for long life in the cellar. It was aged in fine French oak for 30 months, six months longer than our 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 6-10 years from the vintage date, but this wine should age well into its mid-teens.

Casey McClellan Winemaker / Owner

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