



2012 Cabernet Sauvignon, Columbia Valley

Vineyards: Select hand farmed vineyards in Walla Walla, Red Mountain, Wahluke Slope and Yakima AVAs

Grapes: 85% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc, 3% Merlot, 2% Malbec

Vintage: Warm growing conditions, with moderate heat unit accumulation spread throughout the ripening season with normal yields

Ageing: Small, open top fermenters. Aged 16 months in American, Hungarian, Russian, and French oak, 25% new

Aroma: Black currant, coffee bean, green peppercorn, smokey charred meat, oyster shell, dried herbs

Taste: Round and supple with raspberry, wild strawberry, black currant, black cherry, leather, green peppercorn, firm tannins, and a bright, lifted finish

Vegan: Yes

Alcohol: 14.4%

Lot size: 4600 cases

Winemaker's Notes

Since our first planting in 1980, our central focus at Seven Hills has been growing and making Cabernet Sauvignon that expresses the unique terroir of our region. This wine is drawn from some of the best small, hand farmed vineyards, carefully selected from our favorite sub-AVAs of the Columbia Valley, resulting in a wine that we believe expresses the unique personality of Cabernet Sauvignon from our region - generous and pleasing, yet well-structured and powerful.

After careful vinification in small, open top fermenters, the wine was aged for 16 months in a selection of French, American, Hungarian, and Russian oaks which contribute broad aromatic components of confection and baking spices. The wine is fruit and earth dominant, with a remarkable array of wild red and black fruits grounded with leather, herb, and spice components. It is surprisingly rich and accessible at release, but has the underlying tannin and lifted acidity to pair well with food. It will improve for 4-6 years from vintage date, yet is capable of cellaring up to 10 years.

Casey McClellan, Winemaker

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