



Basel Cellars  
ESTATE WINERY

2014

## ESTATE SÉMILLON

WALLA WALLA VALLEY



For Shelf talkers, Bottle  
Shots, Trade Materials, Visit:  
[baselcellars.com/trade-  
and-media/](http://baselcellars.com/trade-and-media/)

It was our goal in 2014 to produce a stellar Sémillon from Double River Vineyard that could stand up against the great barrel fermented whites from Washington. Through excellent grape growing and innovative winemaking, we created this exclusive wine for your enjoyment and satisfaction. The long, warm growing conditions in 2014 gave us more than enough time to ripen our grapes, which we hand-picked from a low yielding block during the cool temperatures of early morning to preserve the beautiful fruit characteristics of the varietal. This wine was fermented in French oak on the lees and completed malolactic fermentation to ensure a full, round mouth-feel. It aged in barrel for about 9 months, which contributed to the structure and complexity of this wine.

Our Sémillon reveals an alluring bouquet of peach, soft oak and honeysuckle. Aromas of wet straw, dried apricot and yarrow also compliment the intriguing nose. The mouth-feel is creamy and buttery with plenty of viscosity and unbelievable texture. You will find a burst of ripe stone fruits between layers of subtle oak, with a pleasant buttery character that lingers in the finish.

Our Sémillon is definitely one of my favorite wines to pair with food. You will savor crab cakes, risotto with cream sauce and Humbolt fog cheese with this wine. Enjoy!

### TECHNICAL DATA

**Vintage:** 2014

**Varieties:** 100% Sémillon

**Appellation:** Walla Walla Valley

**Vineyards:** Double River Vineyard

**Oak:** 9 months 100% French Oak, 80% New

**Alc.** 14.3%

**pH:** 3.52

**T.A.** 5.1g/L

**R.S.** 0.4 g/L

**Production:** 107 cases

2901 OLD MILTON HWY, WALLA WALLA, WA 99362 | 509.522.0200 PH  
509.522.0996 FX | [INFO@BASELCELLARS.COM](mailto:INFO@BASELCELLARS.COM) | [WWW.BASELCELLARS.COM](http://WWW.BASELCELLARS.COM)