



2016

Barrel Select
SÉMILLON

This barrel fermented Sémillon was crafted from fruit from Block 1 of our Estate Vineyard. All hand-picked fruit was whole cluster pressed during a gentle press cycle, to avoid astringency and ensure elegance and balance in the end result. The fresh pressed juice were transferred to neutral French oak barriques and fermented at a relatively higher temperature in the “Old World” style. Maturation lasted for 22 months where the beautiful fruit integrated gracefully with generous French oak. Our main objective with this wine was to produce a Semillon with an extended amount of barrel aging and retain lively acidity in the bottle.

Expressive hints of green papaya, soft cedar, nuts and crème brûlée will be present in the bouquet. Prominent citrus notes of lemon and tangerine, along with yellow waxy fruit will be noticeable with a little more time in your glass. I feel that the true identity of this wine will be revealed at a temperature of about 50 degrees.

The vibrant mouthfeel will showcase bright citrus flavors in the mid-palate, along with layers of viscosity and firm acidity in the finish. It will remind you of a buttery Chardonnay on the nose, but will surprise you on the palate, and will drink like a crisp Pinot Gris! It was created to be served with that perfect meal and pairings such as sushi, seasoned halibut or mild chicken curry will bring this wine to life. Cheers!

TECHNICAL DATA

VARIETIES: 95% Sémillon, 3% Chenin Blanc, 2% Muscadelle

APPELLATION: Walla Walla Valley

VINEYARDS: Double River Vineyard

OAK: Neutral French oak, 20 months

ALC: 12.7% **PH:** 3.15 **T.A.** 7.4g/L **R.S.** 0.4g/L

PRODUCTION: 65 cases