



2015

CABERNET SAUVIGNON
COLUMBIA VALLEY

SEVEN HILLS WINERY

TECHNICAL NOTES

VINEYARD	Select hand harvested vineyards in Walla Walla Valley, Red Mountain, Wahluke Slope and Yakima AVAs		
GRAPES	83% Cabernet Sauvignon, 4% Petit Verdot, 5% Cabernet Franc, 2% Carménère; 3% Merlot; 3% Malbec		
VINTAGE	Very hot growing season, with record heat unit accumulation spread throughout ripening; producing intensely flavored fruit with significant tannin structure and exuberant aromatics		
AGEING	Small, open top fermenters. Aged 23 months in American, Hungarian, Russian, and French oak, 35% new		
AROMA	Black currant, gingersnap, coriander		
TASTE	Supple, concentrated black fruits, date, dried fig, spice, silky fruit tannin, oak finish		
VEGAN	Yes		
ALCOHOL	14.5%	LOT SIZE	3700 cases SRP \$30.00



WINEMAKER'S NOTES

Originating in the McClellan family's first plantings in 1980, Seven Hills Winery has been growing and making Cabernet Sauvignon that expresses the unique terroir of our region. This wine is drawn from small, hand-farmed vineyards from a range of Sub-AVAs in the Columbia Valley. This wine expresses the distinctive personality of Cabernet Sauvignon from our region – generous and pleasing, yet well-structured and powerful.

After vinification in open top fermenters, this wine has been aged for 23 months in a selection of French, American, Russian and Hungarian oaks, contributing to a broad spectrum of baking spice in the aroma. The wine has full body with generous and supple black cherry, date, fig and black berry fruit character accented by black licorice. The wine is well framed by silky fruit tannin with a sweet oak finish. It will improve 4-6 years from vintage, and is capable of cellaring up to 10 years.

Casey McClellan, Winemaker

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