



SEVEN HILLS

WINERY

2016 CABERNET SAUVIGNON *Columbia Valley*



WINEMAKER'S NOTES

Seven Hills Winery has been growing and making Cabernet Sauvignon that expresses Washington State's unique terroir for more than 30 years. This wine is drawn from small, hand-farmed vineyards from a range of Sub-AVAs in the Columbia Valley. It 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 and black berry fruit character, accented by savory notes. It is well framed by silky fruit tannins, juicy brightness, and a sweet oak finish. It will improve for 4 to 6 years from vintage, and can be cellared for up to 10 years.

TECHNICAL NOTES

VINEYARD	<i>Select hand harvested vineyards in Walla Walla Valley, Red Mountain, Wahluke Slope and Yakima AVAs</i>
VARIETALS	<i>95% Cabernet Sauvignon, 2% Carménère; 3% Malbec</i>
VINTAGE	<i>Classic growing season, with normal heat and lengthy ripening, producing balanced fruit and structure.</i>
AGEING	<i>Small, open top fermenters. Aged 23 months in American, European, and French oak, 40% new</i>
COLOR	<i>Dense, dark red</i>
AROMA	<i>Black currant, gingersnap, coriander</i>
TASTE	<i>Supple, bright black and blue fruits, spice, silky fruit tannins, oak finish</i>
VEGAN	<i>Yes</i>

ALCOHOL 14.5% LOT SIZE 2700 cases SRP \$30.00

SEVENHILLSWINERY.COM

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