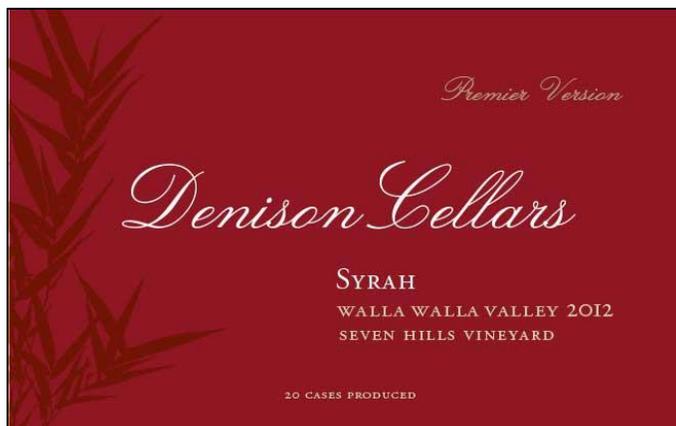


2012 DENISON CELLARS SEVEN HILLS VINEYARD SYRAH

WALLA WALLA VALLEY AVA, OREGON



THE VINTAGE

The 2012 growing year was near ideal in the Walla Walla Valley. Temperatures were warm, and there was no rain for nearly 3 months. Temps cooled in September and October, just in time for harvest. Harvest fruit was picture-perfect, with very ripe skin tannins and balanced acid levels. The resulting wine is beautiful, with concentrated fruit, rich mouthfeel, velvety tannins, and dark color. While it can be enjoyed upon release, it has the structure and balance to age gracefully.

THE WINE

The 2012 Seven Hills Syrah was sourced from Block 10, a 7-acre block whose soils consist of wind-blown glacial loess. Well drained and rich in minerals, this vineyard slopes gently to the north, at an elevation between 850 and 1050 feet. This Seven Hills syrah displays rich mouthfeel and velvety tannins that are braced with balanced acidity, featuring flavors of plum and dark raspberry, and hints of caramel, mineral, and white pepper. The finish is seamless and lingering, with a savory note that will pair well with rich autumn fare.

The fruit was harvested on September 26th, and spent six days in a cold-soak to extract color. Fermentation was completed in a small, one-ton bin, and took twenty eight days to complete. French oak barrels were used for aging, 30% of which were new, and the wine was bottled in November after spending 11 months in barrel. Only 20 cases were produced.

The 2012 Denison Cellars Seven Hills Vineyard Syrah is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: October 18th

Brix: 27.0°

Final pH: 3.77

Final TA: 6.1 g/L

Alcohol: 14.5%

Production: 20 cases

Winemaker: Tim Wilson

www.denisoncellars.com

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