

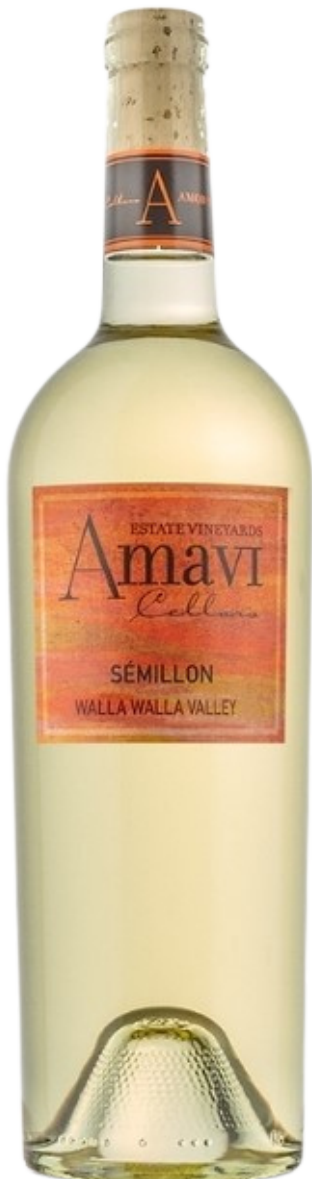
## 2025 SÉMILLON

**SMELLS LIKE:** Blooming Linden Tree, delicate white florals, Chamomile and bright citrus with a hint of Orange zest

**TASTES LIKE:** Rich citrus-lemon curd, Mandarin Orange, Lemongrass, White Peach

**MOUTHFEEL:** Fuller-bodied with a rounded texture that supports and balances its bright acidity

**DRINK WITH:** Phad Thai, Citrus-Marinaded Grilled Shrimp, Seared Scallops, and Goat Cheese



### THE VINTAGE

The 2025 growing season in the Walla Walla Valley began right on time, with mid-April bud break and a slightly early bloom. Vine growth was steady throughout the season, and after fruit set, only eight to nine days reached triple-digit temperatures. These moderate conditions preserved acidity and freshness while allowing full fruit ripeness and supple, refined tannins. Harvest ran smoothly from mid-September through mid-October, making 2025 a beautifully balanced vintage across the board.

### THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of regenerative agriculture.

### VARIETALS

89% Sémillon  
11% Sauvignon Blanc

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### APPELLATION

100% Walla Walla Valley

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### ESTATE VINEYARDS

61% Les Collines  
25% Goff  
14% Seven Hills East

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### OAK PROGRAM

100% Used French

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### HARVEST DATES

9/3 - 9/19/25

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### FINISHED ALCOHOL

13.9%

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### PRODUCTION

991 cases

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