



**100% Estate**  
**100% Sustainable**  
**100% Walla Walla**

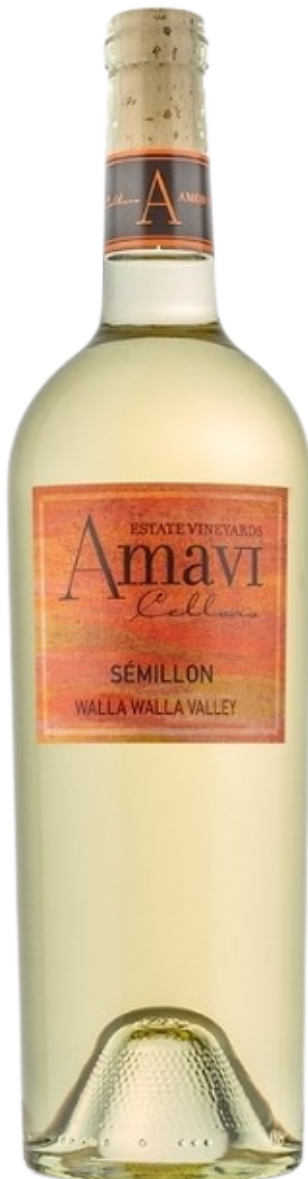
## 2024 SÉMILLON

**SMELLS LIKE:** delicate aromas of honeysuckle, lemon, green apple, and beeswax

**TASTES LIKE:** bright citrus notes of lemon, lemongrass and fresh peach

**MOUTHFEEL:** balanced by a lively acidity that adds a refreshing lift. The finish lingers leaving a lasting impression of citrus zest and floral elegance

**DRINK WITH:** lemon-herbed chicken, creamy risotto, fresh oysters, Sushi, Thai cuisine



### THE VINTAGE

The 2024 vintage began with a harsh January freeze, bringing several days of sub-zero temperatures. Despite early concerns, the warm, dry spring weather helped resilient vines recover, with most sites achieving normal yields. Harvest conditions were ideal—mild and consistent—allowing fruit to hang longer and be picked at peak ripeness. Though the season started with uncertainty, it ended with excellent quality and surprising yields, a testament to the resilience of the vines and thoughtful vineyard management.

### 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

84% Sémillon  
16% Sauvignon Blanc

### APPELLATION

100% Walla Walla Valley

### ESTATE VINEYARDS

48% Les Collines, 31% Goff,  
21% Seven Hills East

### OAK PROGRAM

100% Used French

### HARVEST DATES

9/5/24 - 9/27/24

### FINISHED ALCOHOL

13.9%

### PRODUCTION

624 cases