



2009 WALLA WALLA VALLEY SEVEN HILLS SYRAH

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GRAPES

The Five H Syrah is made from grapes grown at Seven Hills Vineyard in Washington state's Walla Walla Valley.

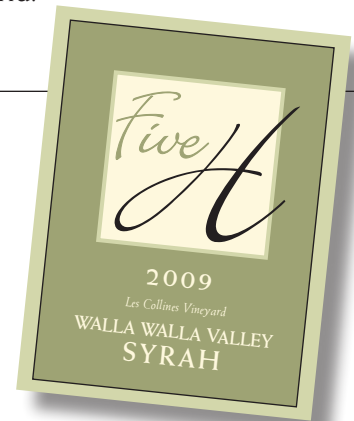
The original small plantings of Seven Hills Vineyards date back to 1981. Now the vineyard boasts more than 200 acres of various premium wine grape types, including Syrah. *Wine & Spirits Magazine* profiled the vineyard in the fall 2004 issue and proclaimed it to be one of the 10 great vineyards in the world.

WINE

The terroir of Seven Hills Vineyards is verified with our 2009 Seven Hills Vineyard Five H Syrah. Like the 2008 Five H Syrah, we harvested the fruit with lower brix than other wine producers who purchase Seven Hills Syrah grapes. We were cautioned at the time of harvest this was an uncommon practice, stubbornly, we would not be dissuaded by others opinions. I was intent on "less boldness" in the finished wine, but had the concerns of "ripeness". Needless to say, the wine speaks for itself, and my concerns were dispelled as the wine aged in oak puncheons for two and half years. Aging in larger volume barrels (puncheons) allowed is to leave the wine in barrel longer without a defined oak character....Another style prevalent with Five H red wines.

This wine shows ripe fruit that is bursting with flavors of plum and black cherries. Of course, the wine also has a hint of pepper spice that is characteristic of classic Syrah. Sturdy tannins should give the wine a good long life with the rewards of "wine wisdom" for the future.

Our Five H Syrah is a true Walla Walla Valley classic, and a labor of love that the Hinman family is honored to share.



GRAPE STATISTICS

Harvest Date: September 21, 2008

Harvest Brix: 25.2

Ph: 3.48

Total Acidity: .82 grams/100ml

Retail Price: \$20.00 per bottle

WINE STATISTICS

Bottling Date: August 10, 2012

Cases Produced: 208 cases (12x750ml)

Total Acidity: .55 grams/100ml

Ph: 3.8

Alcohol: 14.5 % by volume

Release Date: September 1, 2012

UPC: 8 51824 00200 4