



Technical Sheet
2017 Semillon
Yorkville Highlands

Harvest Notes

2017 was a tale of two growing Seasons. We started the year with a flood that saturated the soils and led to a wet Spring. This Caused late bud break leading most to believe that it would be a late harvest. Of course, if you ask any grower about 2017 the first thing they will mention is the heat that dominated the remaining two thirds of the growing season. When it was all said and done 2017 was harvested close to normal with ripe flavors and only 2007 and 2015 having more heat accumulation in the last 20 years.

Tasting Notes

Semillon, is not a fruit driven wine but leans heavily into viscosity and mature components. This is amplified when you age a white wine in oak for three years, this wine is for the experienced and adventurous wine drinker. At first pass I imagine about to bite into the perfect piece of toast drizzled with lavender infused honey. Once in the mouth the acid awakens the tongue initially and then turns to the taste of cashew, butterscotch, lemon and just a hint of marshmallow.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for 5 days at chilled temperatures. The Semillon was racked off lees and fermented moderately cold in neutral barrels. After settling and racking, the Semillon was aged in barrel for another 38 Months. It was then filtered and bottled in time for a spring release.

2017 Semillon Facts:

Harvest Date	October 11th
Varietal	Semillon
Barrel Age	38 Months Neutral French Oak
Appellation	Yorkville Highlands
Bottled	January, 5 th 2021
Bottle Size	750 ml
Production	21 cases
Alcohol	12.7%
Total Acidity	5.2/L
pH	3.77