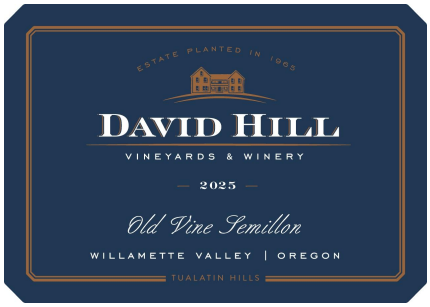


2025 Old Vine Sémillon

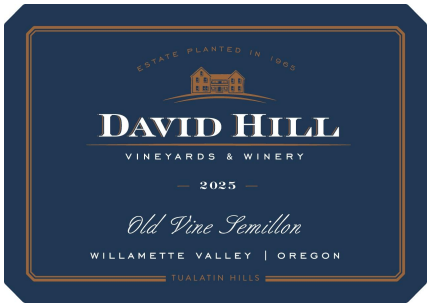
WINE
100% SEMILLON
FERMENTED AND AGED IN 25% NEW FRENCH OAK
pH 3.23 | TA .66/100mL
VINEYARD
CLONES - COURY SELECTION
PLANTED IN THE MID-60'S
DRY FARMED | SELF ROOTED
LAURELWOOD SOIL

Vintage Overview
Sémillon is a grape that is highly adaptable to a range of vineyard climates, from warm to cool. Our 2025 Old Vine Sémillon is oceanic in nature, with aromas of dewy beachgrass, lime zest, and quince. On the palate, there is a defined salty note, savory fresh fennel, and dried fruit with a textural component of kiwi on the rind. Grippy and lingering.

In the Vineyard
In 2025, the vintage in the Northern Willamette Valley and David Hill began with a cool spring, leading up to a cooler-than-average summer. The vineyard had great soil moisture, a nice canopy, and good fruit set with no dramatic heat spikes from summer through the end of August.Though there was initially a fear that the vintage wouldn't ripen in time, September's daytime temperatures were warmer-than-average, leading to quick ripening across the entire vineyard. Classically a warmer harvest results in bolder flavor profiles, more complexity, fuller body, and a more prominent tannin structure.

In the Winery
Originally from the Bordeaux region of France, now grown all around the world but somewhat rare to find, David Hill's Sémillon was fermented in 25% new French oak and 75% neutral oak for 8 months. Dry, complex.

davidhillwinery.com



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