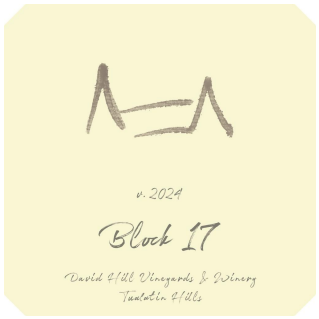


WINE
FERMENTED AND AGED IN NEUTRAL FRENCH OAK
pH 3.16 | TA .71/100mL
VINEYARD
OLD VINE | LAURELWOOD SOIL | DRY-FARMED
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

SALMON SAFE
LIVE CERTIFIED SUSTAINABLE GRAPES
V

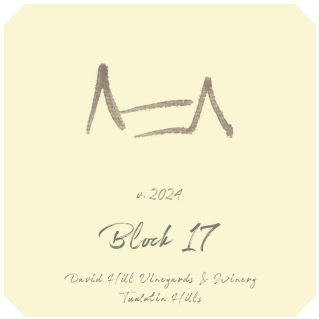
2024 Sémillon

Vintage Overview
Introducing our 2024 Sémillon. Sémillon is a grape that is highly adaptable to a range of vineyard climates, from warm to cool. Aromatics of bright tangerine and candied ginger present in the foreground while dewy beach grass lingers in the background. Forward fruit showcasing grilled lemon and refreshing orange citrus transfer through and linger on the finish.

In the Vineyard
The 2024 vintage was off to a cool and rainy start, with late bud break leading up to a cool weather pattern in June, bringing a dampness and foggy conditions. Gaining momentum, however, leading to a warm summer and fall, with no dramatic heat spikes, the vintage caught up by September. No weather related stress to the vineyard led to a nice natural ripeness, with all varietals able to be picked at their peak.

In the Winery
Sémillon is originally from the French region of Bordeaux, and is now grown all around the world but somewhat rare to find, David Hill's Sémillon was fermented in various size neutral barrels for 8 months. Dry, complex, refreshing.

davidhillwinery.com



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