

SEVEN HILLS WINERY

ESTABLISHED 1988

Spring 2001

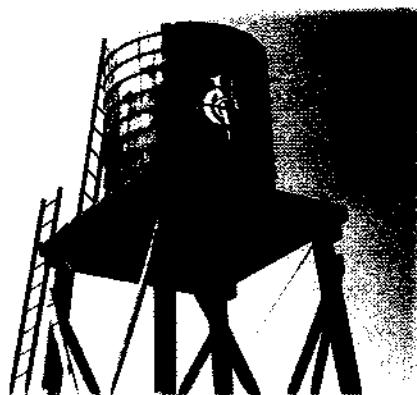
No. 4



Winter Tales

As Spring unfolds here in Eastern Washington, it looks as if the vines have safely passed through a fifth consecutive winter without significant cold damage. Since my return to the Valley in 1988, this has been the record-setting stretch of "good" winters for the Northwest wine industry. We're very thankful that we can expect the grapes we've planned on for the coming vintage, from these precious older vineyards that we've worked with for over a decade.

The early months of the year are the time when our Merlot, Syrah and white wines go into the bottle, the culmination of up to 18 months of careful work cellaring the young wines. There's a very nice array of 1999 reds and 2000 vintage whites coming your way this spring. Winter is also the time of year when we make barrel buying decisions for the coming vintage. While looking through some recent cooperage literature, I discovered that the ancient Celts of Gaul (France) are credited with creating wine barrels as long ago as the year 350 BC. Essentially, the same design is used today. Over 2300 years—now that's a durable product concept! The existence

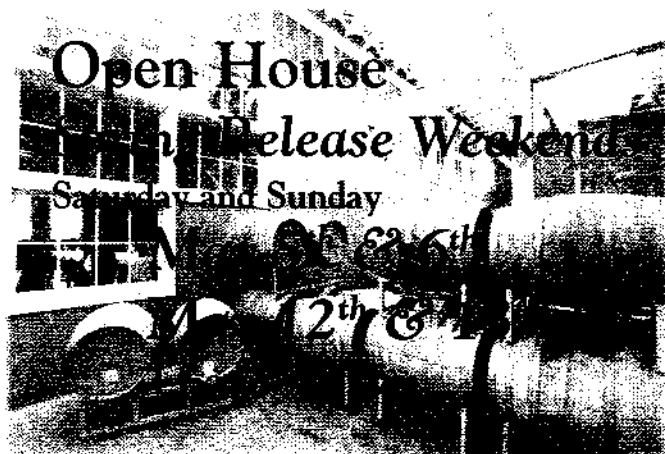


of wine predates even that of the barrel, though! We didn't know it at the time we adopted our label, but the Celt's association with wine and barrels back then makes a

nice precedent for the Celtic symbolism on the Seven Hills packaging today.

Lastly, and most dramatically, the passing of Winter has brought the near completion of the neighboring facility on the block: The Marcus Whitman Hotel and Conference Center. Their opening completes our world class neighborhood with a high quality facility where visitors can rest, dine and relax.

Casey J. McAlle
Winemaker



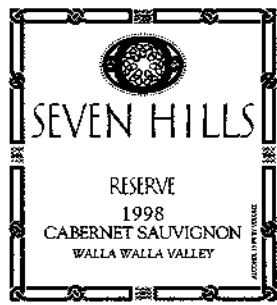
We are looking forward to our second "Spring Release" open houses in the Whitehouse-Crawford building. You'll recall that at this time last year we had been in the building less than one week. The barrel room was empty and fermentation space had the last remnants of sawdust. This year we'll be tasting in the barrel room surrounded by over 400 barriques. Please join us to sample our newest and most limited releases (*Casey's tasting notes are on page 2*). The open houses are a great opportunity to taste our limited quantity and RESERVE wines as these are rarely open at the tasting bar.

Steve Arment

In the tradition of fine wood working at the Whitehouse-Crawford Building, we have invited master carver **Steve Arment** to display his work in our tasting room. From his shop in Enterprise, Oregon, Steve has gained a national reputation in the creation and restoration of carousels, hand-carved furniture, horse drawn buggies and as a builder of "all things whimsical." We will be host to four full-size carousel animals. We have seen the ethereal winged Gazelle and eagerly anticipate the other creatures that spring from Steve's imagination.



sevenhillswinery.com



New Releases

1998 Cabernet Sauvignon, RESERVE Walla Walla Valley

A blend of Seven Hills and
Windrow Vineyards, the

Reserve bottling expresses the best Cabernet characters of these sites from a very warm Walla Walla AVA vintage. Huge, ripe black fruit aroma and palate. Soft, rich and thick structure, expansive and lingering.

Delicious! \$40 (Sorry, no case discount or shipping allowance.)

1999 Syrah, Walla Walla Valley

A long cool vintage finishing with a very hot September gave us Syrah with red fruits ripeness and bright acid balance. Hand-picked grapes were selected from older valley Syrah sites, and the wine was aged in a complex mix of European barrels. Our third release of this outstanding Northwest Syrah limited offering.

\$32 (Sorry, no case discount or shipping allowance.)

1999 Syrah, Columbia Valley

The premier release of this Syrah blend from several Walla Walla and Yakima Valley vineyards. This wine was crafted to drink earlier than the Walla Walla blend, and with a more elegant structure it will also reach maturity more quickly. It shows bright red cherry/berry aroma and flavors, surrounded by refined vanilla, coffee, and spice notes. There's a hint of that smoked meat character that's so evocative of classic varietal Syrah. \$20

We will be pouring our 2000 Riesling, Columbia Valley (\$9) made in our traditional refreshing off-dry style. Also, the 2000 Pinot Gris, Oregon (\$12); a blend from crisp Umpqua Valley and ripe, full Walla Walla Valley grapes should not be missed. It's the perfect seafood wine.

In addition to our new releases, a selection of current releases will also be available.

The Barrique Society

Members of our wine club, The Barrique Society, have just been sent their winter shipment. It was our pleasure to include our most limited red wines: a library release 1996 Cabernet Sauvignon, Seven Hills Vineyard, and 1999 Syrah, Walla Walla Valley.

Thanks for your comments and enthusiasm about the wines. We love hearing from you and look forward to seeing you at the Guided Tasting in the barrel room, Spring Release weekend.

We invite all our customers to join The Barrique Society. We formed the Barrique Society to become better acquainted with our customers through our shared interest in wine and invitational events at the winery. Members also enjoy exclusive discounts on purchases and advance buying privileges on limited releases. Please call us at the winery or check the website for membership details.

New Label

We are very pleased to introduce our updated label with the spring releases. You'll recognize our original design in elegant proportions on creamy paper, setting off the jewel-toned medallion. Our thanks and compliments to Jeanne McMenemy, who created our distinctive graphics in 1988, and who over the past eighteen months has worked with us to translate the rich essence of the original label design into a label for the 21st century.