



YELLOWHAWK

A 84-acre hillside retreat on Walla Walla's south side. The resort features a sparkling winery and tasting room, swimming pool, lodging, and event space for weddings, reunions, corporate retreats, and other special events. The elevated hilltop setting provides a sweeping outlook on the fields of wheat, lush vineyards, and Blue Mountains. The property was purchased in December 2020 and transitioned from Basel Cellars to Yellowhawk, focusing primarily on a sparkling wine program.



Winemaking at Yellowhawk - The vineyard spans 21 acres, planted with vines that are oriented from Northeast to Southwest, optimizing conditions for Sparkling wine production. Originally established in 1999, the vineyard's varietals included Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, and Semillon, with the grapes primarily used for still white and red wines until 2021. In 2018, two acres of Cabernet Sauvignon were replaced with Malbec vines to better suit the sparkling wine focus.

Managed by Mariano Diaz for the past 17 years, the estate is farmed with a strong commitment to environmental consciousness. The vineyard employs hand-picking techniques and organic sprays to manage pests and mildew. Two trellis systems are utilized: the Vertical Shoot Positioning (VSP) system with a single fruit zone, and the Geneva Double Curtain (GDC) system, which enhances fruit growth and sun exposure. Both systems have proven to be excellent for the vineyard's transition into Sparkling wine production.

The Yellowhawk Tasting Room is open Friday - Sunday, for indoor and patio seating.

CONSULTING VINEYARD MANAGER AND WINEMAKER

JEREMY PETTY

Jeremy Petty is a vineyard consultant and winemaker born and raised in Walla Walla, Washington. With a background in agriculture, Jeremy spent 18 years in quality management for the world's largest private label juice manufacturer, now Refresco. In 2009, he attended Walla Walla Community College's Enology and Viticulture program and launched his own winery and vineyard, earning accolades such as Wine Spectator recognition, multiple "Best of Class" awards, and features on PBS.

After selling his winery, Jeremy co-founded Walla Walla Vineyard Management, managing vineyards for high-end clients across the Walla Walla Valley. He also serves as Chairman of the Agricultural Board at WWCC and is a proud father to his two sons, Conner and Logan. A lifelong music lover, Jeremy played drums for local bands and even toured through the South and Nashville.



FOREMAN VINEYARD

MARIANO DIAZ

Born in Michoacán, Mexico, and raised in Walla Walla, Mariano moved with his family when he was just two years old. After graduating from Mac-Hi, he began his career at Basel Cellars. Growing up in the valley and spending much of his youth in the orchards, he developed a deep appreciation for plant growth and management, particularly fruit. Prior to Basel, he worked for Appellation Management Group, where he gained invaluable technical and scientific knowledge about plant growth and management.

With the continued growth of the wine industry, Mariano set his sights on vineyard management, pursuing a career in taking care of vineyards. In 2010, he was hired by Basel Cellars to assist in the vineyard. Since then, he has learned a great deal about wines and understands that it all truly begins on the vine. The meticulous care taken to ensure the winery receives the best possible fruit is a process he is very hands-on with.

"I love showing up to work every morning. There's a great vibe, incredible people, and I enjoy seeing the fruit of our labor every day on the estate grounds and in the vineyards," he exclaims.



YELLOWHAWK ESTATE VINEYARD





2022 ESTATE SYRAH

Walla Walla Valley

Yellowhawk Estate Vineyard

25% New French Oak



PRODUCTION NOTES: The fruit was picked at 25.2 brix and then crushed and destemmed prior to fermentation. Destemming the fruit first helps by not adding any green or herbal notes to this wine which the rachis can add. It was fermented in 12 day's with our hand selected yeast which gives us our depth and texture. Nutrients and food are given to the yeast while fermenting to keep them "happy" during the process. Once primary fermentation is complete, we then send it through Malolactic fermentation to give it that round smooth finish.

WINEMAKING NOTES: Malolactic fermentation took longer then expected on this wine with about 3 months time. Once complete it changed this wine completely. After some aeration and a good racking this wine showed to be one that fits perfectly into the start of our still wine production line.

VINEYARD NOTES: The year started off with a very cool summer and prolonged flowering of the berries, carried over by a very dry summer. The start of the year was tough to manage the vineyards but became a very warm fall to help carry the fruit into perfect ripening conditions. The Syrah and Cabernet grapes seemed to have done the best with showing complexity and unique characteristics.

WINEMAKING NOTES: This wine would go great with many dish's such as spicy foods, pastas with cream sauce or tomato basil, a Saturday night Steak with family or a pizza on Sunday with Football.



ESTATE CABERNET SAUVIGNON

ALCOHOL: 14.7%

Walla Walla Valley AVA

Yellowhawk Estate Vineyard, Block 3



APPEARANCE: A radiant ruby hue sparkles in the glass, hinting at the wine's vibrancy and youthfulness. Its clarity speaks to the careful craftsmanship behind its creation, a hallmark of the perfect 2021 vintage in Walla Walla, where hot days and cool nights coaxed grapes to ideal ripeness.

AROMA: The aroma dances gracefully from the glass, offering a bouquet of ripe black cherries and cassis, interwoven with delicate floral notes of violet and rose petals. Subtle hints of vanilla and cedar from the French Oak barrels linger in the background, adding depth and complexity to the nose, a testament to the exceptional fruit harvested during those idyllic conditions.

PALATE: On the palate, this Cabernet Sauvignon reveals its finesse with a silky-smooth texture that coats the mouth with velvety tannins. Flavors of blackberry and plum mingle harmoniously, while layers of dark chocolate and espresso beans provide an indulgent richness, echoing the intensity of fruit from the perfect 2021 vintage. The oak aging imparts a subtle spiciness, with hints of clove and cinnamon, balancing the fruit-driven profile with sophistication.

FINISH: The finish is long and lingering, leaving a lasting impression of dark fruit and a touch of mocha on the palate. Its graceful acidity keeps the wine fresh and vibrant, inviting another sip long after the glass is empty, a reminder of the exceptional quality achieved during the flawless 2021 vintage.

PAIRING: This Cabernet Sauvignon pairs beautifully with porkchops with Cumin & Coriander, as well as grilled steaks with fresh asparagus.



RESERVE BRUT ROSÉ

ALCOHOL: 12% | DOSAGE LEVEL: 10g/L

Merlot 9/6/21, Cabernet 9/9/21, Malbec 9/10/21

TIME ON LEES: 36 Months



AROMA: Pure fresh with the ability to penetrate your senses with lovely raspberry freshness and notes of citrus.

PALATE: Elegantly textured Rosé, with delicate and subtle layers of red summer fruit complete with a light raspberry finish.

PRODUCTION NOTES: Slow fruit pressing occurred within hours of picking. The Juice was inoculated with an healthy active chardonnay fermentation, I describe this method similar to a sour dough mother. Each lot was Fermented separately in neutral oak red wine aging barrels. The Fermentation was monitored closely and moved to a cold room to slow down the fermentation for flavor bonding.

VINEYARD NOTES: Hand pick September 6-10, These days were a whirlwind. Every morning the crew was ready to hand pick at 5am and the day didn't end at picking, while the winemaking team moves over to pressing the Vineyard Crew starts leaf thinning to have a quick clean pick the following day.

DOSAGE: A special blend created to finish the wine. For PriLa our Wine maker George-Anne Robertson formulated a syrup of 2023 Semillon and glucose, the small dosage rate of 10g/liter was confirmed to be best by a panel of notable winemakers, buyers and consumers.

FOOD PAIRING: Traditional Thanksgiving flavors like Oven roasted vegetables and Poultry with sage and marjoram.

Non traditional Asian flavors from warm countries like Thailand, Vietnam and Malasia.



2021 VINEYARD SELECT XT BLANC

ALCOHOL: 11.0% | **DOSAGE LEVEL:** 4g/L - Extra Brut

50% Sémillon 50% Cabernet Franc

Yellowhawk Estate Vineyard | Walla Walla Valley AVA

TIME ON LEES: 23 Months



AROMA NOTES: Nutty almond scents, peaches and White Rose Blossom tickle your sense of smell and introduces you to the taste to come.

TASTING NOTES: Arrowroot biscuits join flavors of peach and nuts with an undertone of salty ocean mist.

PRODUCTION NOTES: The fruit was immediately pressed on a very slow champagne cycle. During the first fermentation, both the Sémillon and the Cabernet Franc were fermented in open stainless steel fermenters in cool temperatures for a longer fermentation period. XT stands for “extended tirage”; the second fermentation and the time aging in bottle was 23 months.

WINEMAKING NOTES: The second fermentation gives us another opportunity to put the wine maker’s signature on the wine. Yellowhawk is known for it’s full mouth feel with lasting bubbles. The Vineyard Select XT fits into this profile perfectly.

VINEYARD NOTES: Harvest was early due to a hot spring and summer. The Sémillon were the first grapes harvested and the Cabernet Franc followed 9 days later.

FOOD PAIRING: This wine is delicious with Seared Foie Gras with apple Puree, clam chowder, salad with blue cheese or grilled artichokes when in season. We also like this wine with simple snacks like Smartfood popcorn or coffee cake.



2021 VINEYARD SELECT XT ROSÉ

ALCOHOL: 12.0% | DOSAGE LEVEL: 6g/L

50% Cabernet Sauvignon, 20% Merlot, 20% Syrah, 10% Malbec

Yellowhawk Estate Vineyard | Walla Walla Valley AVA

TIME ON LEES: 23 Months



AROMA NOTES: This wine presents a delightful aroma of biscuits with marmalade with a Cognac chaser.

TASTING NOTES: It presents a basket of fruit and candy flavors with a zesty lemon lime twist.

PRODUCTION NOTES: The grapes for all Variatals were immediately pressed on a very slow champagne cycle. We use a cross pitch method for inoculation, which is similar to bakers using a sourdough mother for bread. During the first fermentation, Cabernet Sauvignon, Syrah, and Malbec were fermented in open stainless steel fermenters in cool temperatures for a longer fermentation period. The Merlot was fermented in neutral Oak Barrels.

WINEMAKING NOTES: The second fermentation gives us another opportunity to put the wine maker's signature on the wine. Yellowhawk is known for it's full mouth feel with lasting bubbles. The Vineyard Select XT fits into this profile perfectly.

VINEYARD NOTES: Harvest was early due to a hot spring and summer. All the grapes were picked and pressed in one week. It was a very busy harvest week indeed.

FOOD PAIRING: This wine pairs well with so many foods, but we love it with fresh asparagus and fettuccini with clams. If you want something simple to share with friends try shortbread cookies or ripple chips.



YELLOWHAWK

WALLA + WALLA

2021 VINEYARD SELECT BLANC

ALCOHOL: 11.0% | DOSAGE LEVEL: 7g/L

50% Sémillon, 50% Cabernet Franc

Yellowhawk Estate Vineyard | Walla Walla Valley AVA

TIME ON LEES: 16 Months



AROMA NOTES: Toasted almonds and pear compote.

TASTING NOTES: Tropical guava, tart melon and creamy D’Affinoise cheese with a long finish that transports the mind to its place of origin, high on the hill at Yellowhawk Estate.

PRODUCTION NOTES: The fruit was immediately pressed after picking on a very slow champagne cycle that carefully rotated the fruit to protect the fruit from bruising. The juice was fermented in stainless steel then put into bottle for second fermentation.

WINEMAKING NOTES: Cold, slow ferments added unique flavors to this wine. I am so pleased with this lovely expression of the fruit from Yellowhawk Estate.

VINEYARD NOTES: Hand-picked and only watered twice showed a expression of the fruit we were proud to grow.

FOOD PAIRING: Roasted chicken with a creamy mustard sauce is a French dish that matches this wine perfectly. Snack on mixed nuts or BBQ chips.

RATINGS AND REVIEWS:

Seattle Wine Awards: Gold Medal



+92 Points in the Sparkling Wine Category



2021 VINEYARD SELECT ROSÉ

ALCOHOL: 12.0% | **DOSAGE LEVEL:** 9g/L - Brut

34% Cabernet Sauvignon, 33% Merlot, 33% Malbec
Yellowhawk Estate Vineyard | Walla Walla Valley AVA

TIME ON LEES: 16 Months



AROMA NOTES: White strawberry, hints of honey suckle and tea roses.

TASTING NOTES: A refreshing combination of summer melon and toasted pecans delight your pallet with unique and delicious flavors.

PRODUCTION NOTES: The Estate grapes were pressed separately on the slow champagne cycle in small batches. The Cabernet and Malbec were fermented in open stainless-steel tanks while the Merlot fermented in Neutral French Oak. All three Varieties were inoculated with an active Sémillon fermentation. This is called cross-pitching.

WINEMAKING NOTES: The Cabernet and Malbec were kept cool for a slower fermentation than the Merlot. After first fermentation, the base wine had a month to relax before being blended and put into bottle with more yeast and sugar for second fermentation.

VINEYARD NOTES: All grapes were hand-harvested with care early in the morning to hold the acidity.

FOOD PAIRING: This wine is a favorite with spicy food. It is a complex Rosé, and is a perfect accompaniment for meals with pork or poultry as well as complex cream sauce. We also like it with fries and gravy or Ranch Doritos.



YELLOWHAWK

WALLA + WALLA

SPARKLING ROSÉ MALBEC

ALCOHOL: 10.5%

DOSAGE LEVEL: 1g/L - Brut Natural

Gamache Vineyard | Columbia Valley AVA

TIME ON LEES: 11 Months



AROMA NOTES: Strawberry shortcake with fresh summer berries, blood oranges and pink roses.

TASTING NOTES: Hints of vanilla cream and flaky strawberry pie, with saline minerality.

PRODUCTION NOTES: Early August 14, the Malbec was pressed in a large press on a slow cycle; we wanted a little color extraction for a lovely salmon color.

WINEMAKING NOTES: After the fruit was pressed, we fermented it in stainless steel. Since the PH was higher than that of usual French sparkling base wines, we had to rethink the process of sparkling wine making. The result was a delicious brut natural wine that I like to call "diet wine"!

VINEYARD NOTES: Vineyard manager Lacey Lybeck and I were communicating about the sugar levels of the grapes. The warm nights and hot days rushed the ripening process. We made a quick decision to pick these grapes a week earlier than planned. The Malbec was hand-picked at 4am and rushed to the press.

FOOD PAIRING: Creamy brie cheese with fruit and crackers is always a favorite. We also like it with snack foods like kettle corn or ripple chips.

RATINGS AND REVIEWS:

Washington Wine Review (June '22): "Although not stated on the label, this is produced from Malbec grapes, also sourced from the Gamache Vineyard. It displays a copper-pink color, streaming bubbles and aromas of strawberry, pink cherry, blood orange, cherry blossoms, pink roses and whiffs of orange incense. The flavors, as well, are striking with pink and orange fruits that are imbued with grape skins, cherry stones and saline minerals. The back is invigorated by fraise and cerise liqueurs, recurring orange peel, CO2 and brisk fruit acids on the moderate alcohol (11.5%) finish. Disgorged with 1g/L dosage. **19/20 points.**"

YELLOWHAWK
WALLA + WALLA

BUBBLES | ROSÉ

ALCOHOL: 12.5%
Columbia Valley AVA



TASTING NOTES: A blend of Rhone varietals bring aromas of ripe stone fruit and orange blossom with an underlying herbaceous note. Bright citrus flavors at first taste, with an earthy finish and complex mouth feel with small popping bubbles.

RATINGS AND REVIEWS:



Savor NW (March '22):
Silver Medal - Sparkling



The Wine Panel (Nov. '21): Expect a euphony of flavors, with dried strawberry, watermelon, and notes of orange rind and guava, along with subtle tannins that lead to a very long finish. The wine has an interesting depth and mid-palate, with a creamy texture. Comprised of Rhone varietals, with some seeing a bit of oak and others put aside in stainless until the final blending, this is a complex and intriguing first rose' release from the new Yellowhawk Cellars in Walla Walla. **91 Points in the \$25-\$35 Category**

Washington Wine Review (Aug. '21): This Rhone varietal blend offers a brilliant copper-pink color, streaming bubbles and expressive aromas of strawberry, peach, tangerine, currant, orange blossoms, lavender and pink incense. The flavors are bright and fresh, with notes of grape skins, peach stones and minerals. The back picks up strawberry and cassis liqueurs and recurring orange peel, followed by an off-dry finish. **18.5/20 points**



BUBBLES | RED

ALCOHOL: 12.5%
Walla Walla Valley AVA



TASTING NOTES: Smoked meats and violets on the nose, and plum and crème de cassis as the core flavors come together with small ticklish bubbles.

RATINGS AND REVIEWS:



Savor NW (March '22):
Silver Medal - Sparkling



The Wine Panel (Nov. '21) Deep purple in color, with dark berry and black cherry flavors, this sparkling red is much drier than expected, with a light effervescence that seems to be somewhere between frizzante and a true sparkling wine. The fruit is restrained, and the tannins are present but subtle, making this not a party wine but instead a worthy addition to the dinner table.

Washington Wine Review (Aug. '21): Produced from Syrah co-fermented with Viognier and blended with a bit of Estate Semillon, this is a striking bubbly. It displays a ruby-crimson color, tingly bubbles and aromas of blackberry, plum, currant, rose petals, lavender, violets and incense. The flavors are fresh and juicy, with essence of Syrah, amplified by the CO2. The back picks up crème de cassis and minerals on the way to a juicy, dry finish. **18.5+/20 points**

New Orleans Wine and Food Experience International Wine Competition (July. '22): **Silver Medal**