

# SEVEN FALLS

## CELLARS

2012

### MERLOT

*Seven Falls was inspired by a series of seven waterfalls that once flowed along the Columbia River through what is now known as the Wahluke Slope.*

#### VINTAGE

The 2012 vintage was fairly typical for eastern Washington and a much welcomed change from the cooler 2010 and 2011 vintages. Bud break started a little earlier than normal, but cooler temperatures through the early summer delayed veraison slightly. A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

#### VINEYARDS

The Wahluke Slope is nestled above the Columbia River in south-central Washington. With one of the warmest and driest climates in Washington state and sandy loam soil in the vineyards, the *terroir* in this historical region is perfect for creating big, bold wines with outstanding structure.

#### VINIFICATION

- Grapes were crushed leaving at least 30% whole-berry to retain the fruit quality.
- Fermentation lasted 6-14 days on the skins to extract optimum fruit and structural components. Various yeasts were used to maintain fruit flavors and complexity.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels.
- Blending occurred shortly after malolactic fermentation. The wine was barrel aged in American and French oak for 18 months.

#### TASTING NOTES

"The Seven Falls Merlot has a bright fruit character of cherry and black currant with hints of cocoa that finishes with a rich, silky mouthfeel. This wine has softer tannins which enhances the flavors of milder foods."

*Doug Gore*

— DOUG GORE, WINEMAKER

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MERLOT  
WAHLUKE SLOPE

2012

#### TECHNICAL DATA

APPELLATION  
Wahluke Slope

VINEYARDS  
Mrachek & Jones

BLEND  
100% Merlot

BARREL REGIME  
50% New for 18 Months  
in 60% French Oak and  
40% American Oak

TOTAL ACIDITY  
0.53 g/100mL

PH  
3.70

ALCOHOL  
14.5 %