# SEVEN FALLS

### ∞ CELLARS ~



### TECHNICAL DATA

APPELLATION Wahluke Slope

BLEND 95% Zinfandel, 5% Primitivo

TOTAL ACIDITY 0.55 g/100 mL

PH 3.69

ALCOHOL 15.0 %

CASES 75

### FOOD PAIRINGS

Ripe Brie, Cajun Spiced Fish, Roasted Duck, Grilled Vegetables, Carrot Cake

### 2013 GPS ZINFANDEL

## JONES VINEYARD WAHLUKE SLOPE

The Seven Falls single-vineyard wines are carefully selected from only the finest blocks in the Wahluke Slope, with each location bringing exceptional focus and character to the wines. To highlight this unique sense of place, the vineyard block coordinates are included on each of the single-vineyard wines, so everyone has an opportunity to visit the Wahluke Slope from anywhere in the world.

### VINTAGE

After a "classic" Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall. Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

#### VINEYARDS

- Jones Vineyard is located right in the heart of the Wahluke Slope, one of the warmest and driest climates in Washington State, making it the perfect spot for growing Zinfandel.
- The balance between daytime and nighttime temperatures during the ripening period help to concentrate aromatics and enhance complexity.
- The bare, sandy soils combined with the region's low rainfall yields allow for excellent drainage and create fruit with concentrated varietal expression.

### VINIFICATION

- Fruit had extended hang-time to develop maturity and full ripeness on the vine. After harvest, it was
  destemmed and crushed in a stainless steel tank and received a twice daily pumpover regime to
  extract color and flavors.
- The desired tannin level was achieved at seven days, at which point the wine was drained away from
  the skins and finished primary fermentation in a stainless steel tank to preserve the natural fruitiness
  and varietal character.
- The wine was placed in a combination of new French, American and neutral barrels where it spent 19
  months finishing malolactic fermentation and aging. Specific barrel types were then hand selected to
  make the final blend.

### TASTING NOTES

"This is a very aromatic, fruit-forward wine that just explodes out of your glass with chocolate-covered black raspberries and hints of nutmeg and baking spices. A jammy palate leaves you with a long-lasting finish and includes highlights of Dulce de Leche."

Doug More

- Doug Gore, WINEMAKER