

# SEVEN FALLS

## CELLARS



### 2014 GPS MALBEC

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 warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall. Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

#### VINEYARDS

- Jones Vineyard is located right in the heart of the Wahluke Slope, one of the warmest and driest climates in Washington, making it the perfect spot for growing Malbec.
- 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 regions low rainfall yields, allow for excellent drainage and create fruit with concentrated varietal expression.

#### VINIFICATION

- Fruit had extended hangtime to develop maturity and full ripeness on the vine.
- It was destemmed, sorted and crushed into a stainless steel tank and had a twice daily pumpover regime to extract color and flavors.
- The desired tannin level was achieved at 7 days, at this 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.
- It was then put into a combination of new French, American and neutral barrels where spent 17 months aging to perfection. Specific barrel types were then hand selected to make the final blend just prior to bottling.

#### TASTING NOTES

“This Malbec is all about fruit. It has big bold flavors of chocolate covered raspberries, black plum and boysenberry without lending too much towards a jammy profile. Bright fruit lingers throughout the palate and leads to a lengthy, smooth finish with just a hint of black pepper and leather in the background”

*Doug Gore*  
- DOUG GORE, WINEMAKER

#### TECHNICAL DATA

##### APPELLATION

Wahluke Slope

##### BLEND

100% Malbec

##### TOTAL ACIDITY

0.52 g/100 mL

##### PH

3.76

##### ALCOHOL

14.5 %

##### CASES

156

#### FOOD PAIRINGS

Flank Steak, Pulled Pork Sandwich,  
Roasted Duck Confit, Pasta with Pesto,  
Rich Cheeses