

SEVEN FALLS CELLARS

2015 CHARDONNAY

Wahluke Slope

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 2015 vintage was one of the warmest growing seasons on record in Washington State. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the Wahluke Slope.

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

- After harvest, fruit was fed directly into presses. The juice was held at 50 degrees in stainless steel tanks for two days, allowing solids to settle.
- The clean juice was racked off solids to a combination of stainless steel tanks and barrels where the 20-30 day fermentations took place.
- All barrels were hand stirred weekly for six months; the wine aged in a combination of new and neutral barrels, 80% French Oak and 20% American Oak, for a total of 9 months.

TASTING NOTES

“This wine opens with fresh, bright tropical fruit. Pineapple, papaya, apple and melon. Notes of graham cracker, baking spice and slivered almonds. The palate is full of fruit with some sweet vanilla cream and crisp acidity.”

- Doug Gore, Winemaker



TECHNICAL DATA

APPELLATION: Wahluke Slope

BLEND: 100% Chardonnay

VINEYARDS: Shaw, Jones

TOTAL ACIDITY: 0.52 g/100mL

PH: 3.51

ALCOHOL: 13.5

sevenfallscellars.com