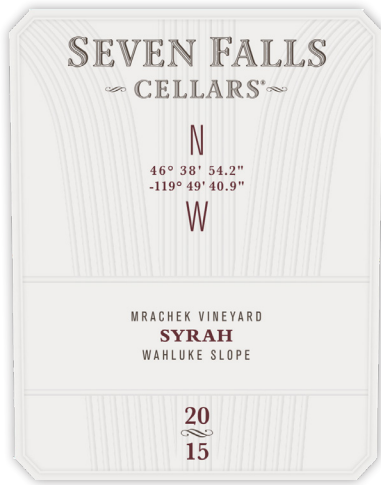


SEVEN FALLS

CELLARS



2015 GPS SYRAH

MRACHEK 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.

TECHNICAL DATA

APPELLATION
Wahluke Slope

BLEND
95% Syrah, 5% Viognier

TA
0.58 g/100 mL

PH
3.80

ALCOHOL
14.5 %

CASES
152

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

- Mrachek Vineyard is a very warm site that sits towards the southern end of the Wahluke Slope. It has great southern sun exposure as it gently slopes towards the Columbia River.
- Hot summer days and warm evenings complement the unique sandy and gravel soils of this low-yielding vineyard site.
- Irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- Fruit was picked at the peak of ripeness, destemmed, sorted and placed into small stainless steel tanks.
- The Syrah was co-fermented with 5% Viognier grapes to create a darker color and to extract some delicate tropical and orange peel aromatics.
- Grapes were fermented on the skins for 6-7 days with a twice daily pumpover regime to extract color, flavor and tannins.
- When the desired tannin structure was achieved, the wine was drained away from the skins and placed into a combination of new French oak and neutral oak barrels to undergo malolactic fermentation.
- After aging in barrels for 19 months, 7 of the very best new French oak barrels were selected and syphoned out to make the final blend.

TASTING NOTES

"This wine opens with fresh ripe aromatics of red plum, blueberries, spice and caramel. There is bright acidity on the palate. The wine was aged on lees to give it a soft silky body and finish."

Doug Gore
- DOUG GORE, WINEMAKER

FOOD PAIRINGS

Grilled Lamb, Ribeye, Beef Pot Roast, BBQ Short Ribs, Grilled Eggplant