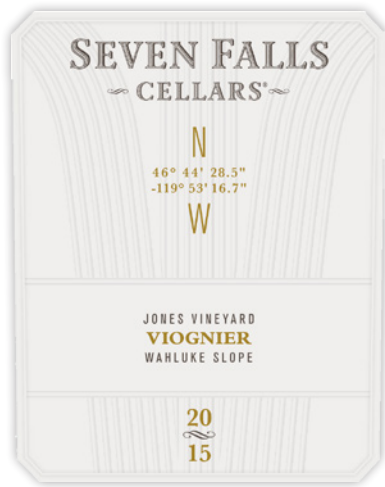


# SEVEN FALLS

## CELLARS



### 2015 GPS VIOGNIER

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.*

#### TECHNICAL DATA

APPELLATION  
Wahluke Slope

BLEND  
94% Viognier, 3% Marsanne, and  
3% Roussanne

TOTAL ACIDITY  
0.57 g/100 mL

PH  
3.25

ALCOHOL  
13.5 %

CASES  
75

#### FOOD PAIRINGS

Seafood Dishes with Crab or Lobster,  
Spicy Thai Cuisine, Cream Sauces,  
Cheese like Brie and Goat Cheese

#### 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

- Beautifully ripened Viognier was rushed to the winery and was fed directly to press, where the juice was quickly but gently separated from the skins.
- After 48 hours of cold settling, the clean juice was racked to a temperature-controlled stainless steel tank and neutral French oak barrels.
- After 27 days of fermentation, the wine was chilled and clarified.
- Upon racking off the yeast lees, a small amount of Roussanne and Marsanne were blended in to add weight, enhance aromatics and add layers of complexity.

#### TASTING NOTES

“This fragrant Rhone wine opens with sweet aromatics of white peach, lemon and orange blossom. A delicate mouthfeel with bright fruit and minerality leads to a crisp, juicy finish.”

  
— DOUG GORE, WINEMAKER