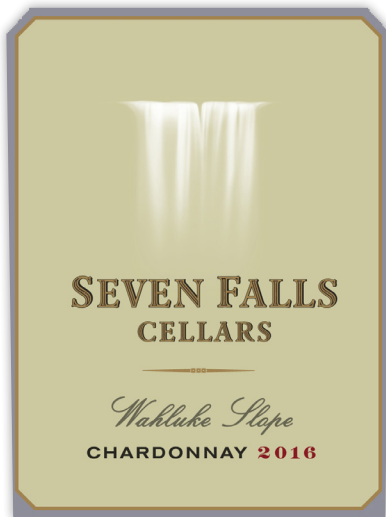


# SEVEN FALLS

## CELLARS



### 2016 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 2016 vintage in the Wahluke Slope experienced the best of both worlds with a hot spring and early summer, but also a cool fall season. Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15). Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

#### 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, 52% French Oak and 48% American Oak, for a total of 9 months.

#### TASTING NOTES

“Bold, ripe aromas of poached pear, caramel and papaya lead to a long-lasting, full, round and rich mouthfeel with hints of butter and brown sugar.”

– DOUG GORE, WINEMAKER

#### TECHNICAL DATA

##### APPELLATION

Wahluke Slope

##### VINEYARDS

Shaw, Jones

##### TA

0.57 g/100 mL

##### PH

3.60

##### ALCOHOL

13.5 %