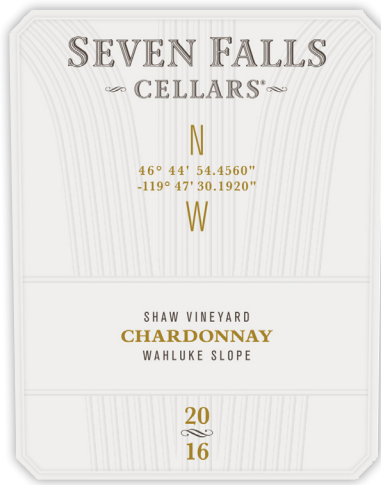


# SEVEN FALLS

## CELLARS



### 2016

## GPS CHARDONNAY

SHAW 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  
100% Chardonnay

TOTAL ACIDITY  
0.46 g/100 mL

PH  
3.75

ALCOHOL  
13.5 %

CASES  
150

### FOOD PAIRINGS

Crab, prawns, chicken salad

### 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

- Fermented in a small oval-shaped French oak tank.
- 100% aged sur lie to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Underwent malolactic fermentation for added softness, balance and depth.

### TASTING NOTES

Tropical fruit aromatics layered with pear and Braeburn apples. Back notes of toast, vanilla crème, almonds and sweet brioche. This wine is really full and rich on the palate."

*Doug Gore*  
- DOUG GORE, WINEMAKER