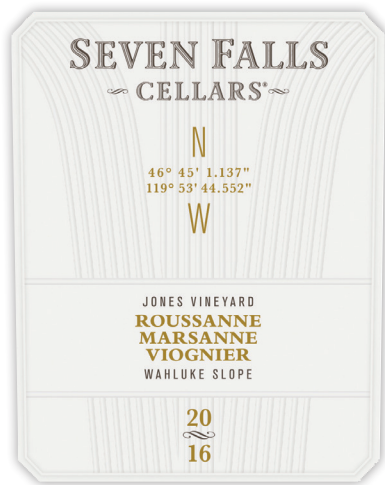


# SEVEN FALLS

## CELLARS



### 2016

## GPS WHITE BLEND

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

50% Roussanne, 40% Marsanne,  
and 10% Viognier

#### TOTAL ACIDITY

0.56 g/100 mL

#### PH

3.12

#### ALCOHOL

11.0 %

#### CASES

150

### FOOD PAIRINGS

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

### 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 where the juice was quickly but gently separated from the skins. The juice was held at 50 degrees in stainless steel tanks for two days, allowing solids to settle.
- The Viognier and the majority of the Marsanne and Roussanne were fermented cool in stainless steel tanks for approximately 30–40 days. A small portion of the Marsanne and Roussanne were fermented in neutral barrels to create a richer mouthfeel without compromising the fresh fruit impression.
- The three varietals were kept separate throughout fermentation and aging, with the master blend created just weeks before bottling.

### TASTING NOTES

“This Rhone-style blend opens with bright, ripe tropical fruit layered with casaba melon and white peach. Ample acidity is balanced with delicate floral notes, slight spice and a touch of minerality.”

*Doug Gore*  
— DOUG GORE, WINEMAKER