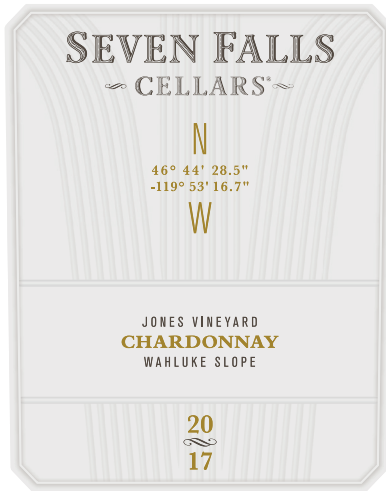


SEVEN FALLS CELLARS



2017 GPS CHARDONNAY

WAHLUKE SLOPE
JONES VINEYARD

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

0.53 g/100 mL

PH

3.39

ALCOHOL

12.6 %

CASES

100

FOOD PAIRINGS

Crab, prawns, chicken salad

VINTAGE

The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages. The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity. Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

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 (539 gallons) oval-shaped French oak tank for 3 weeks.
- 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

"This wine opens up with the traditional Washington aromatics of apples and pears but the short time it spent in the oak oval tank really makes this wine unique with hints of toast, almonds and sweet brioche. This palate is really full, lush, super smooth and balanced just perfectly with the fruit."

– DOUG GORE, WINEMAKER