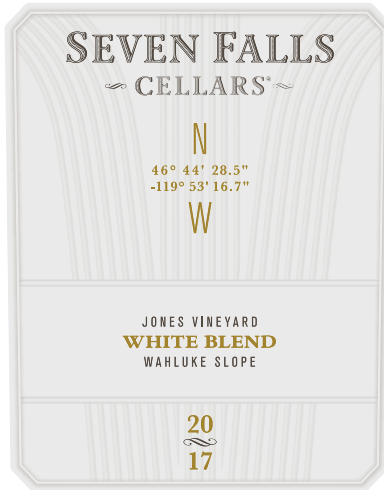


SEVEN FALLS CELLARS



2017 GPS WHITE BLEND

WAHLUKE SLOPE
JONES VINEYARD

The Seven Falls Cellars 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

80% Viognier
20% Roussanne

TOTAL ACIDITY

0.52 g/100 mL

PH

3.31

ALCOHOL

13.4

CASES

75

FOOD PAIRINGS

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

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

- 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 Roussanne were fermented cool in stainless steel tanks for approximately 30 days. A small portion of the Roussanne was fermented in neutral barrels to create a richer mouthfeel without compromising the fresh fruit impression.
- The two varietals were kept separate throughout fermentation and aging, with the master blend created just weeks before bottling.

TASTING NOTES

"This Rhone-style blend is full of sweet fruit aromatics highlighted by white peach and melon with background floral notes of lilac and rose hips. The acidity and minerality on the palate really give this wine a nice mouth-watering balance and offer a unique contrast between it and the aromatics."

- DOUG GORE, WINEMAKER