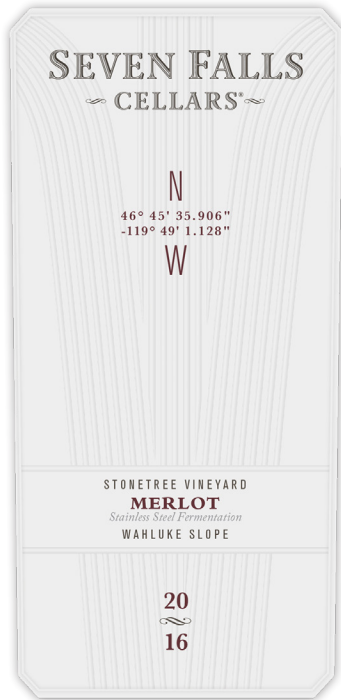


SEVEN FALLS

CELLARS



2016
GPS MERLOT

WAHLUKE SLOPE | STONETREE VINEYARD
STAINLESS STEEL FERMENTATION

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.

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

- Stone Tree Vineyard graces the Wahluke Slope, one of the warmest and driest climates in Washington State, on the hillside. The flat agricultural site allows for more uniformity in fruit ripening while the vine roots are able to tap into the mineral-rich under layer, adding to the grapes' character.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low-yielding vineyard site.
- Irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- Handpicked fruit was destemmed, sorted and crushed into a small stainless steel tank for fermentation.
- A twice daily pumpover regime was used to extract color and flavors.
- The desired tannin level was achieved between 6-8 days, at this point the wine was drained away from the skins and placed into a combination of 67% new French oak and 33% neutral oak barrels.
- The wine spent 20 months in barrels as it finished primary and secondary fermentation and then aged until bottling.

TASTING NOTES

"Fermenting in stainless steel brought great balance to this wine. It is bright and full of fruit; blackberry and marionberry; balanced against warmer notes of delicate oak. The palate is full and balanced with acidity that gives way to a long elegant finish."

– DOUG GORE, WINEMAKER

FOOD PAIRINGS

Flank Steak, Pulled Pork Sandwich, Roasted Duck Confit, Pasta with Pesto, Rich Cheeses

TECHNICAL DATA

APPELLATION
Wahluke Slope

BLEND
100% Merlot

TA
0.52 g/100 mL

PH
3.70

ALCOHOL
14.0 %

CASES
110