

# SEVEN FALLS CELLARS



## 2017 GPS SAUVIGNON BLANC

WAHLUKE SLOPE  
ROSEBUD 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.

### 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

- Extreme caution was taken to protect against oxidation from field through the winery.
- The fruit was pressed quickly and the juice cold-settled for 48 hours.
- The clean juice was racked off solids and then cool fermented for 21 days in a temperature-controlled, stainless steel tank.
- Minimal fining and filtration prior to bottling retained the wine's delicate aromas and flavors.

### TASTING NOTES

"This new-world style Sauvignon Blanc is very fruit forward with melon, kiwi and background notes of oat grass. The combination of its juicy palate and lively acidity make it both a great food pairing wine and porch sipper."

– DOUG GORE, WINEMAKER

### TECHNICAL DATA

#### APPELLATION

Wahluke Slope

#### BLEND

100% Sauvignon Blanc

#### TOTAL ACIDITY

0.64 g/100 mL

#### PH

2.98

#### ALCOHOL

13.8 %

#### CASES

75

### FOOD PAIRINGS

Oysters, Halibut, Grilled Pork Chops,  
Spinach and Tarragon Salad, Vegetable  
Skewers, Goat Cheese