

SNOQUALMIE™

VINTAGE

- ▼ The 2006 growing season was marked by weather extremes, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in the early and mid-summer.
- ▼ Although a challenging season weather-wise, exceptional sites including the warmer parts of the Horse Heaven Hills and Wahluke Slope saw early ripening and bold tannins from the high temperatures.
- ▼ In the cooler growing areas, later ripening prompted good acidity and flavor in white varietals, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

VINEYARDS

- ▼ Columbia Valley vineyards are located east of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- ▼ Soils are deep and sandy with low water-holding capacity and are nutrient poor, which encourages fruit development rather than vine growth.
- ▼ Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma, flavor and acidity development in the ripening grapes.

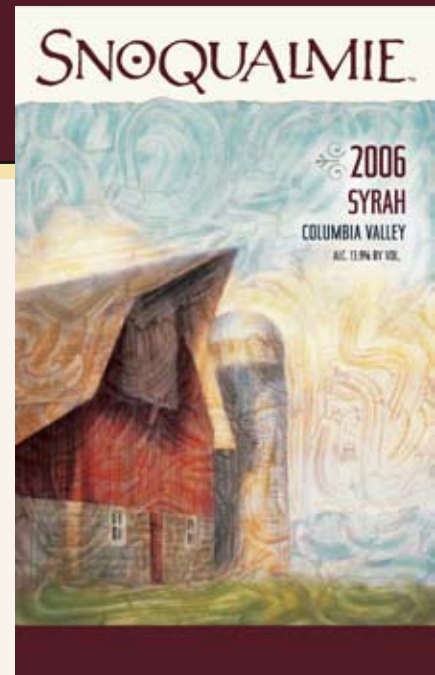
WINEMAKING

- ▼ Grapes were destemmed and crushed into fermenters for a two-day cold soak.
- ▼ After inoculating with D254 yeast, the grapes were fermented on the skins for six days with gentle, twice daily spray-overs to achieve additional extraction of color and tannin.
- ▼ Malolactic fermentation was induced.
- ▼ After fermentation, the wine was aged 12 months in new French and new American oak.

WINEMAKER COMMENTS

"Rich black fruit aromas of blackberry and blueberry mingle with herbal, smoky tones. The palate shows rich fruit with subtle oak impressions and luscious, soft tannins. A perfect wine to pair with roast duck or turkey."

Joy Andersen
WINEMAKER



2006 COLUMBIA VALLEY SYRAH

TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest Date	October 5, 2006
Brix	26.5

FERMENTATION DATA

Length	6 days on skins
Yeast type	D254

WINE ANALYSIS

Total acidity	0.55 g/100 ml
pH	3.78
Alcohol	13.9%
Blend	99.75% Syrah 0.25 % Grenache

FOOD PAIRINGS

Roasted duck
Turkey
Hearty stew
Green salads with berry vinaigrette