

SNOQUALMIE™

VINTAGE

- ▼ August 15 marked the beginning of the earliest harvest on record.
- ▼ Warm summer months contributed to the uniformity of berry maturation.
- ▼ A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- ▼ Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development, and high natural acidity across varietals.

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.

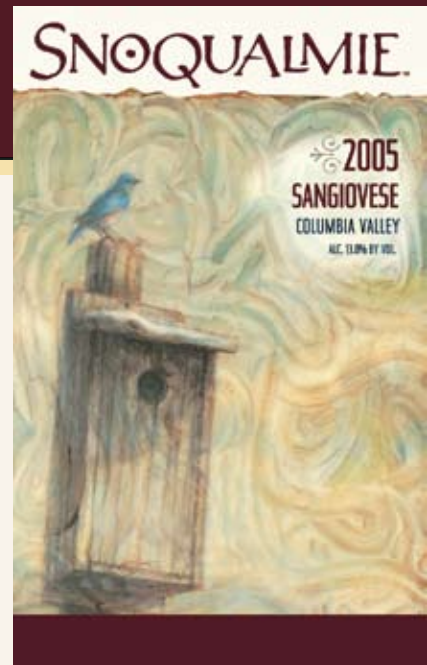
WINEMAKING

- ▼ After inoculation with Premier Cuvée yeast, fermentation proceeded on the skins for 5 days.
- ▼ Ruby red color and lush tannins were gently extracted by twice-daily pumpovers.
- ▼ The wine was aged for 14 months in two-year-old French oak barrels.
- ▼ The wine is fruit-driven to display the variety and complexity of the fruit, with just a touch of oak for body and balance.

WINEMAKER COMMENTS

"A mouthful of red cherry and jammy plum flavors characterize this Sangiovese. Light peppery notes and a touch of toasty oak add complexity to the wine. The texture is supple and the finish is drawn out by a lush tannin structure."

Joy Andersen
WINEMAKER



2005 COLUMBIA VALLEY SANGIOVESE

TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	October 18, 2005
Brix	26.6

FERMENTATION DATA

Length	5 days on skins
Yeast type	Premier Cuvée

WINE ANALYSIS

Total acidity	0.56 g/100 ml
pH	3.48
Alcohol	13.0%
Blend	75% Sangiovese 20% Petit Verdot 5% Mourvedre

FOOD PAIRINGS

- Grilled burgers
- Barbecued chicken