

# 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.

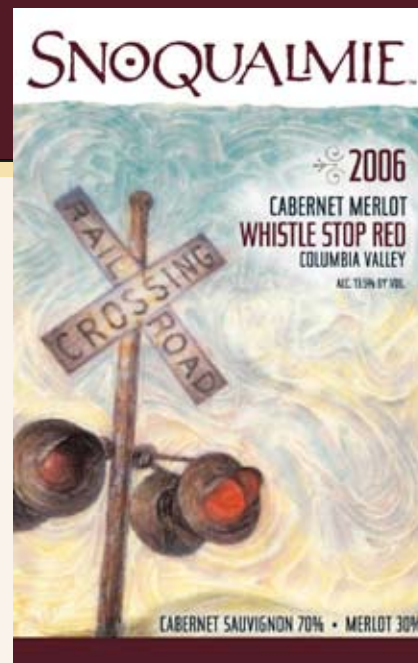
## WINEMAKING

- ▼ Grapes are crushed and allowed to soak on the skins for 48 hours, extracting color and tannin before fermentation is initiated with *Prise de Mousse* yeast.
- ▼ Three times daily gentle sprayovers extracted color and tannins.
- ▼ After 6 days on the skins, the wine is pressed off and placed in stainless steel tanks to complete fermentation. Malolactic fermentation is then initiated.
- ▼ Wine is aged 11 months in French and American oak barrels.
- ▼ Whistlestop Red is Snoqualmie's classic Cabernet-Merlot blend, suited for pairing with everyday meals.

## WINEMAKER COMMENTS

"Vibrant fresh fruit aromas of black cherry and currant combine with hints of rosemary in this Bordeaux-style blend, named for the whistling trains that pass through the landscape of Eastern Washington's vineyards. The palate is full of the same black fruit flavor matched with soft supple tannin and sweet oak."

*Jay Andersen*  
WINEMAKER



## 2006 COLUMBIA VALLEY WHISTLE STOP RED

### TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	September 28, 2006
Brix	27.0

### FERMENTATION DATA

Length	6 days on skins
Yeast type	Prise de Mousse

### WINE ANALYSIS

Total acidity	0.55 g/100 ml
pH	3.67
Alcohol	13.5%
Blend	70% Cabernet, 30% Merlot

### FOOD PAIRINGS

- Grilled burgers
- Barbecued chicken