

# SNOQUALMIE™

## Naked 2008 Gewürztraminer Columbia Valley

### Vintage

- A “perfect” ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state’s top viticultural areas in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

### Vineyards

- Snoqualmie’s Naked wines are produced from 100% organically grown grapes from USDA-certified organic vineyards in the Columbia Valley American Viticultural Area.
- Also referred to as the “O” zone, these vineyard sites enjoy a green cover of beneficial native grasses and cereal grains, which helps reduce soil erosion and provides habitat to attract beneficial insects.
- Grapes sourced from these special vineyards create juicy, fruity white wines and red with bright, balanced finishes.

### Winemaking

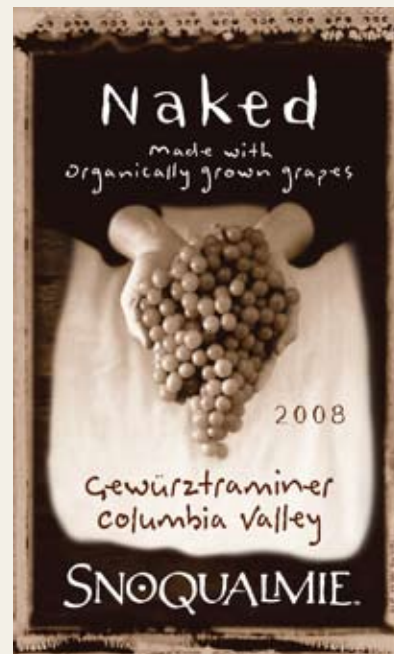
- Gewürztraminer grapes are sourced from a certified organic block north of Pasco, WA.
- Adhering to all organic process guidelines, the grapes are gently pressed and fermented with *Prise de Mousse* yeast in stainless steel tanks at 50°F to preserve fruitiness and natural acid structure.
- Fermentation is arrested to assure a balance of natural sugars and acid.
- Bottling occurs without delay to capture every essence of this fresh, pure style.

### Winemaker comments

“Orange blossom and spice aromas are complimented by a refreshingly crisp and juicy mouthful of fruit flavor. This wine has decidedly pure impressions of fully mature Gewürztraminer grapes and would pair well with spicy Asian stir fry dishes.”

*Joy Andersen*  
WINEMAKER

snoqualmie.com



### Technical Data

Vineyards	100% Organic Vineyards, Columbia Valley
First harvest	October 15, 2008
Brix	22.5

### Fermentation Data

Length	14 days
Yeast type	<i>Prise de Mousse</i>

### Wine Analysis

Total acidity	0.67g/100ml
pH	3.19
Alcohol	12.0%
Residual sugar	2.60g/100ml
Blend	100% Organically Grown Gewürztraminer