

SNOQUALMIE™

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

- ▼ 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.

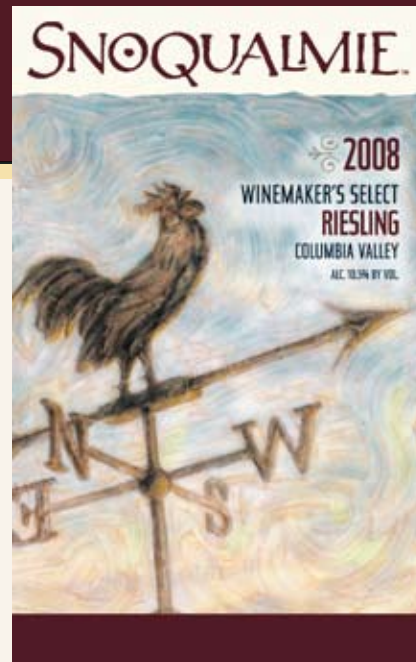
WINEMAKING

- ▼ After a gentle pressing, fresh juice was inoculated with Steinberger yeast and fermented 25 days.
- ▼ Fermentation temperatures were carefully maintained at 50°F to preserve the natural fruit and acid structure, which emphasizes the varietal characters and impressions from the terroir.

WINEMAKER COMMENTS

"This Winemaker's Select Riesling is crisp, refreshing, and bursting with aromas of spicy pear and dried apricots. The richly textured palate is characterized by spice and fruit as well as lingering notes of honey."

Joy Andersen
WINEMAKER



2008 COLUMBIA VALLEY WINEMAKER'S SELECT RIESLING

TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	October 24, 2008
Brix	24.7

FERMENTATION DATA

Length	25 days on skins
Yeast type	Steinberger

WINE ANALYSIS

Total acidity	0.74 g/100 ml
pH	3.00
Alcohol	10.5%
Residual Sugar	6.06 g/100 ml
Blend	90% Riesling 5% Muscat Alexandria 5% Viognier

FOOD PAIRINGS

- Fruit desserts
- Pasta with grilled chicken
- Scallops with cream reduction sauce