

SNOQUALMIE™

2006 RESERVE CABERNET SAUVIGNON

GROWING SEASON

- ▼ 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 varieties, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

VINEYARD

- ▼ Washington's long, warm and dry growing season creates ideal conditions for intense aroma and flavor development in ripening Cabernet Sauvignon grapes. Cooler night temperatures during the ripening season concentrate aromatics and enhance complexity.
- ▼ The grapes are grown on the Wahluke Slope and receive only 6-8 inches of rainfall annually and soils are deep and sandy with low water-holding capacity. These vineyard characteristics stress the vines and ultimately yield concentrated fruit with depth and varietal expression.
- ▼ To ensure optimal ripeness and maturity, grapes were harvested just as they began to shrivel.
- ▼ Vineyards are hand-pruned and grapes are hand-picked for the Reserve bottling.

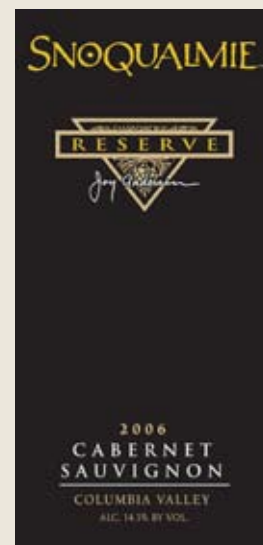
VINIFICATION

- ▼ Grapes were picked and crushed, then fermented on the skins in open top fermenters. Gentle punch downs extracted intense color and soft tannins.
- ▼ The wine then aged for 20 months in 80% new French and American oak barrels.
- ▼ Every three months, gravity racking occurred to naturally clarify the wine and enhance aromatics.
- ▼ The wine was bottled unfiltered, showcasing the best of the varietal and terroir.

WINEMAKER NOTES

"Ripe strawberry, sage and red current aromas lead to rich sweet vanillin oak and soft, round tannins on the palate. This is a softer, food-friendly Cabernet."

Joy Andersen
WINEMAKER



TECHNICAL DATA

<i>Vineyards</i>	100% Rosebud Vineyard, 100% Columbia Valley
<i>First Harvest</i>	October 3, 2006
<i>Brix</i>	27.4

FERMENTATION DATA

<i>Length</i>	7 days on skins
<i>Yeast type</i>	Prise de Mousse

WINE ANALYSIS

<i>Total acidity</i>	0.63 g/100ml
<i>pH</i>	3.74
<i>Alcohol</i>	14.1%
<i>Blend</i>	100% Cabernet Sauvignon