

SNOQUALMIE™

VINTAGE

- ▼ The 2007 growing season was very similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season.
- ▼ As with 2005, this vintage lacked rainfall from the start of the season, which led to smaller canopy growth and good, early fruit exposure.
- ▼ Ripening conditions and temperatures were excellent and low wind was reported throughout the season.
- ▼ Bud break occurred right on schedule and the onset of veraison was one week earlier than usual, an indication of a smaller crop with intense flavors and good sugar development.

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.

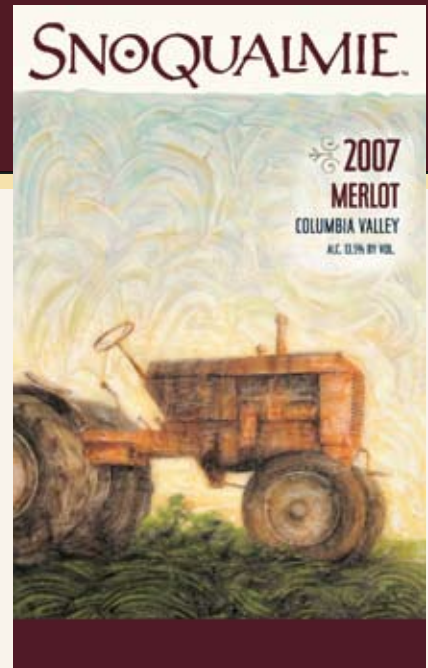
WINEMAKING

- ▼ Grapes are crushed and allowed to soak on the skins for 48 hours, extracting color and tannin before fermentation is initiated with RB2 yeast.
- ▼ Gentle sprayovers extracted color and tannins three times per day.
- ▼ 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.

WINEMAKER COMMENTS

“Showcasing the varietal characteristics and terroir of the Columbia Valley, this light bodied Merlot bursts with aromas of dark currant and cranberry fruit, clove spice and sweet oak, followed on the palate by bright acidic structure and luscious, round tannins.”

Joy Andersen
WINEMAKER



2007 COLUMBIA VALLEY MERLOT

TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest	September 25, 2007
Brix	26.8

FERMENTATION DATA

Length	6 days on skins
Yeast type	RB2

WINE ANALYSIS

Total acidity	0.51 g/100 ml
pH	3.67
Alcohol	13.5%
Blend	97.4% Merlot 1.4% Cabernet Sauvignon 0.9% Petit Verdot 0.3% Syrah

FOOD PAIRINGS

- Pepper-crusted lamb
- Barbecued steak
- Gourmet burgers