

SNOQUALMIE™

2006 RESERVE MERLOT

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 Merlot grapes. Cooler night temperatures during the ripening season concentrate aromatics and enhance complexity.
- ▼ Most of 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

- ▼ After crushing, grapes were fermented on the skins in open top fermenters.
- ▼ Twice daily gentle punchdowns extracted color and tannins.
- ▼ After seven days on the skins, free run juice was placed in small stainless steel fermenters.
- ▼ The wine was aged 20 months in 100% French oak barrels, 80% new.
- ▼ Gravity racking every three months naturally filtered the wine, which was bottled unfiltered.
- ▼ The handcrafted wine showcases the best of the varietal and the *terroir*.

WINEMAKER NOTES

"Aromas of rich black cherry and currant fruit characters with hints of rosemary define this Reserve Merlot. These fruit characteristics carry through on the palate with smoky, soft tannins and a sweet oak flavor finish."

Jay Andersen
WINEMAKER

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TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest	September 30, 2006
Brix	28.0

FERMENTATION DATA

Length	7 days on skins
Yeast type	RB2

WINE ANALYSIS

Total acidity	0.63 g/100ml
pH	3.53
Alcohol	14.2%
Blend	100% Merlot