

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

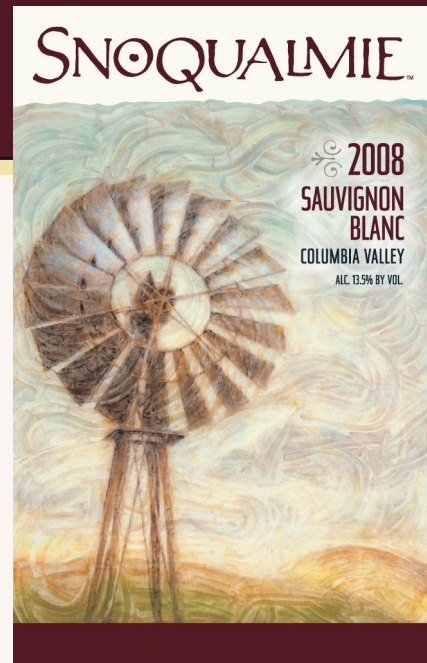
- ▼ After a gentle pressing, the fresh fruit juice was inoculated with *Prise de Mousse* yeast to initiate a 12-day fermentation in refrigerated stainless steel tanks.
- ▼ The style of this Sauvignon Blanc showcases pure varietal expression of Washington State fruit.

WINEMAKER COMMENTS

"Fruit notes of citrus and melon blend with nutty flavors and lead to a crisp, clean finish in this Sauvignon Blanc, which will pair well with a variety of foods."

Joy Andersen
WINEMAKER

Item #164©2009 Snoqualmie Vineyards, Paterson, WA 99345



2008 COLUMBIA VALLEY SAUVIGNON BLANC

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date September 16, 2008
Brix 24.8

FERMENTATION DATA

Length 12 days
Yeast type *Prise de Mousse*

WINE ANALYSIS

Total acidity 0.65 g/100 ml
pH 3.15
Alcohol 13.5%
R.S. 0.55 g/100 ml
Blend 100% Sauvignon Blanc

FOOD PAIRINGS

Seared scallops
Pasta with cream reduction sauce
Smoked salmon
Panini