

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

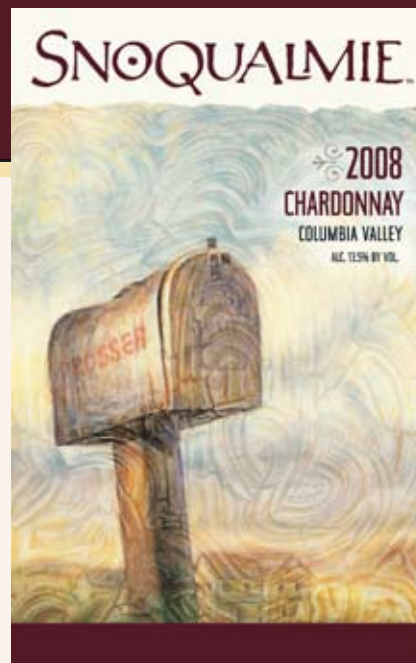
- ▼ Harvested the second week of September, Chardonnay grapes came into the winery at 24.7 brix, bursting with ripeness.
- ▼ After a gentle pressing, the fresh juice was inoculated with Chanson and *Prise de Mousse* yeasts to initiate fermentation – 15% barrel fermented (French and American oak) and 85% stainless steel.
- ▼ Fermentation lasted 16 days.
- ▼ 30% of the wine saw malolactic fermentation and was aged *sur lie* for two months, with twice weekly stirrings for a creamier mouthfeel.
- ▼ A small amount of Viognier was added to the blend to enhance the floral and citrus aromas and flavors.

WINEMAKER COMMENTS

"Tropical fruit aromas combined with hints of sweet oak follow through on the palate with full luscious flavors."

Joy Andersen
WINEMAKER

Item #166©2009 Snoqualmie Vineyards, Paterson, WA 99345



2008 COLUMBIA VALLEY CHARDONNAY

TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	September 17, 2008
Brix	24.7

FERMENTATION DATA

Length	16 days
Yeast type	Chanson and <i>Prise de Mousse</i>

WINE ANALYSIS

Total acidity	0.56 g/100 ml
pH	3.15
Alcohol	13.5%
R.S.	0.80 g/100 ml
Blend	94.5% Chardonnay 5.5% Viognier

FOOD PAIRINGS

- Crabcakes
- Spicy Chicken Satay
- Grilled Fish with Mango Salsa