

# 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 lead 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 versaison was one week earlier than usual, an indication of a smaller crop with intense flavors and good sugar development.

## VINEYARDS

- ▼ Columbia Valley vineyards lie in the rain shadow 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 juice was inoculated with *Steinberger* yeast, which promotes a slow, cool fermentation that enhances elegant aromas.
- ▼ Cool fermentation temperatures preserved Muscat's unique varietal character.
- ▼ Fermentation lasted 17 days.
- ▼ The finished wine is a delicate balance of the classic sweetness of Muscat, bright natural acidity, and low alcohol.

## WINEMAKER COMMENTS

"Delicate peach and apricot aromas follow through to linger in the mouth. Subtle dried fruit and honey impressions make their presence known. Steep fresh peaches in this delicious wine and spoon over ice cream for a real treat."

*Joy Andersen*  
WINEMAKER



## 2007 COLUMBIA VALLEY MUSCAT CANELLI

### TECHNICAL DATA

Vineyards 100% Columbia Valley  
Harvest Date October 10, 2007  
Brix 23.0

### FERMENTATION DATA

Length 17 days on skins  
Yeast type *Steinberger*

### WINE ANALYSIS

Total acidity 0.76 g/100 ml  
pH 3.08  
Alcohol 10.8%  
R.S. 5.20 g/100 ml  
Blend 100% Muscat Canelli

### FOOD PAIRINGS

Ricotta Stuffed Cannoli  
Apple desserts