

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.

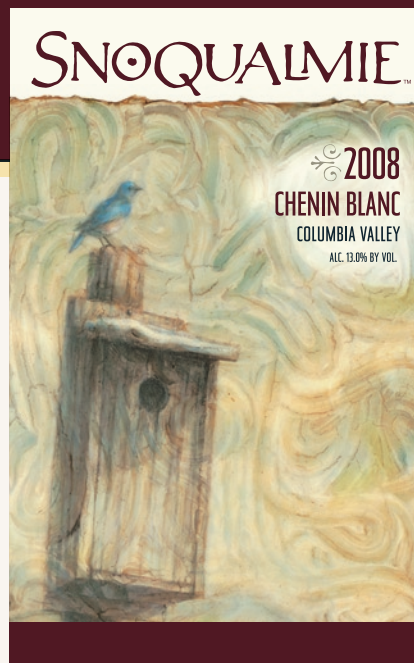
WINEMAKING

- ▼ Chenin grapes were harvested on October 13, at the peak of ripeness.
- ▼ After a gentle pressing, the fresh juice was inoculated with Steinberger yeast to initiate fermentation, which lasted 17 days.
- ▼ Fermentation temperatures were carefully maintained to preserve Chenin Blanc's crisp, fruity characters.

WINEMAKER COMMENTS

"The nose exhibits hints of pear and citrus fruits. These flavors follow on the palate with a cleansing, bright finish. A perfect pairing with cheeses or spicy Asian or Latin dishes."

Joy Andersen
WINEMAKER



2008 COLUMBIA VALLEY CHENIN BLANC

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date October 13, 2008
Brix 24.4

FERMENTATION DATA

Length 17 days
Yeast type Steinberger

WINE ANALYSIS

Total acidity 0.66 g/100 ml
pH 3.05
Alcohol 13.0%
Residual sugar 2.06 g/100 ml
Blend 100% Chenin Blanc