

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

VINEYARDS

- ▼ Fruit for Snoqualmie's Chenin Blanc is sourced from premium Columbia Valley 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

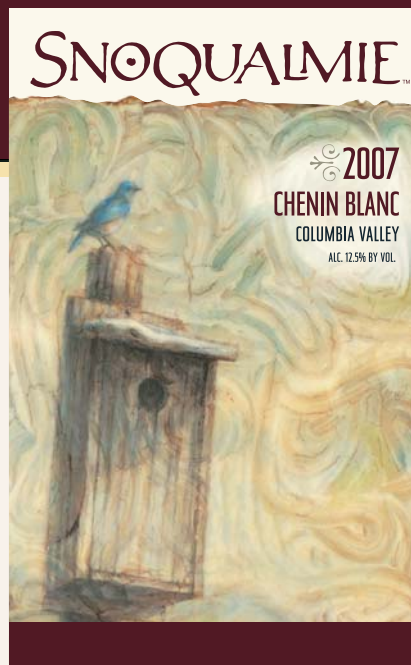
- ▼ Chenin Blanc grapes were harvested on October 6, at the peak of ripeness.
- ▼ After a gentle pressing, the fresh juice was inoculated with DV10 yeast to initiate fermentation, which lasted 12 days.
- ▼ Fermentation temperatures were carefully maintained to preserve Chenin Blanc's crisp, fruity characters.

WINEMAKER COMMENTS

"The nose exhibits aromas of melon and pear with hints of ripe lemon. These flavors follow on the palate with a bright, fruit-forward finish. Serve with cheese or a spicy seafood entrée."

Joy Andersen
WINEMAKER

Item #126©2008 Snoqualmie Vineyards, Paterson, WA 99345



2007 COLUMBIA VALLEY CHENIN BLANC

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date October 6, 2007
Brix 23.5

FERMENTATION DATA

Length 12 days on skins
Yeast type DV10

WINE ANALYSIS

Total acidity 0.81 g/100 ml
pH 3.01
Alcohol 12.5%
R.S. 2.64 g/100 ml
Blend 100% Chenin Blanc

FOOD PAIRINGS

Various cheeses
Scallop or shrimp entrées