

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

## 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.

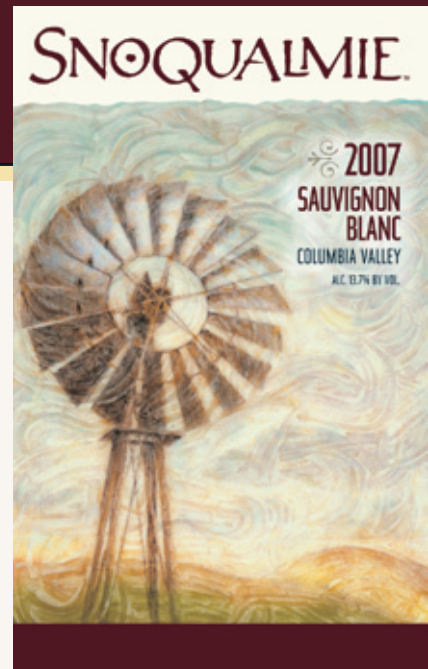
## WINEMAKING

- ▼ After a gentle pressing, the fresh 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

“Bold and bright aromas fill the nose followed by a rich mouthful of citrus and melon which linger on the palate. This is a very crisp and refreshing Sauvignon Blanc that will pair well with a variety of foods.”

*Joy Andersen*  
WINEMAKER



## 2007 COLUMBIA VALLEY SAUVIGNON BLANC

### TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest Date	September 11, 2007
Brix	24.8

### FERMENTATION DATA

Length	12 days
Yeast type	<i>Prise de Mousse</i>

### WINE ANALYSIS

Total acidity	0.71 g/100 ml
pH	3.14
Alcohol	13.7%
R.S.	0.60 g/100 ml
Blend	100% Sauvignon Blanc

### FOOD PAIRINGS

- Rosemary Chicken
- Halibut
- Shellfish
- Pasta with cream reduction sauce