

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.

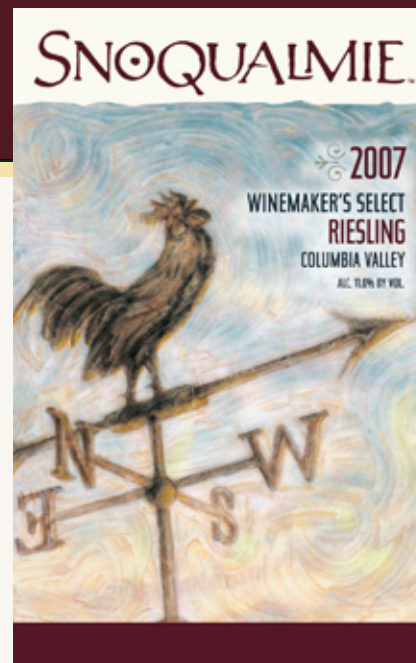
WINEMAKING

- ▼ After a gentle pressing, fresh juice was inoculated with Steinberger yeast and fermented 23 days.
- ▼ Fermentation temperatures were carefully maintained at 50°F to preserve the natural fruit and acid structure which emphasizes the varietal characters and impressions from the terroir.

WINEMAKER COMMENTS

"This Winemaker's Select Riesling is crisp, refreshing, and bursting with aromas of spicy pear and dried apricots. The richly textured palate is characterized by spice and fruit as well as lingering notes of honey."

Joy Andersen
WINEMAKER



2007 COLUMBIA VALLEY WINEMAKER'S SELECT RIESLING

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date October 20, 2007
Brix 24.1

FERMENTATION DATA

Length 23 days on skins
Yeast type Steinberger

WINE ANALYSIS

Total acidity 0.76 g/100 ml
pH 3.09
Alcohol 10.2%
R.S. 6.50 g/100 ml
Blend 100% Riesling

FOOD PAIRINGS

Fruit Desserts
Pasta with grilled chicken
Scallops with cream reduction sauce