

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 lie in the rain shadow of the Cascade Mountains and receive only 6-8 inches of rainfall annually.
- ▼ Soils are deep and sandy with low water-holding capacity.
- ▼ Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

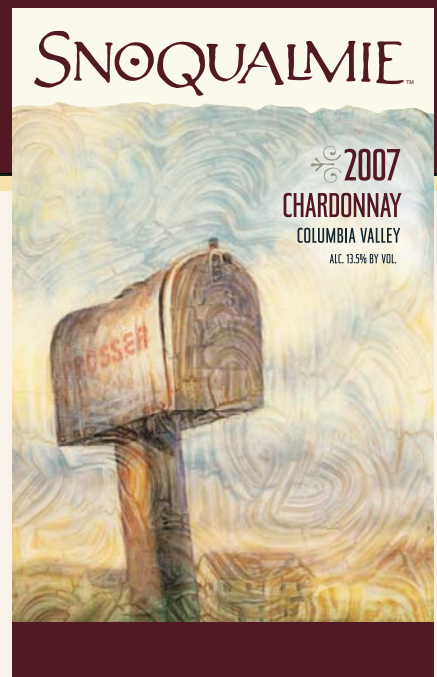
- ▼ Harvested the second week of September, Chardonnay grapes came into the winery at 25.5 brix, bursting with ripeness.
- ▼ After a gentle pressing, the fresh juice was inoculated with Chanson and *Prise de Mousse* yeast to initiate fermentation – 15% barrel fermented (French and American oak) and 85% stainless steel.
- ▼ Fermentation lasted 16 days.
- ▼ 30% of the wine saw malolactic fermentation and was aged *sur lie* for two months, with twice weekly stirrings for a creamier mouthfeel.
- ▼ A small amount of Viognier was added to the blend to enhance the floral and citrus aromas and flavors.

WINEMAKER COMMENTS

“Rich, tropical fruit aromas mingle with sweet oak. Adding a touch of Viognier complements the tasty notes and the citrusy flavors on the mid-palate. The creamy and soft finish encourages yet another sip.”

Joy Andersen
WINEMAKER

Item #125 ©2008 Snoqualmie Vineyards, Paterson, WA 99345



2007 COLUMBIA VALLEY CHARDONNAY

TECHNICAL DATA

Vineyards 100% Columbia Valley
First Harvest Date September 14, 2007
Brix 25.5

FERMENTATION DATA

Length 16 days
Yeast type Chanson and
Prise de Mousse

WINE ANALYSIS

Total acidity 0.61 g/100 ml
pH 3.43
Alcohol 13.5%
R.S. 0.84 g/100ml
Blend 95% Chardonnay,
5% Viognier

FOOD PAIRINGS

Crabcakes
Jerk Chicken
Grilled Fish with Mango Salsa