

# SNOQUALMIE™

## VINTAGE

- ▼ The 2006 growing season was marked by weather extremes, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in early and mid-summer.
- ▼ Although a challenging season weather-wise, exceptional sites including the warmer parts of the Horse Heaven Hills and Wahluke Slope saw early ripening and bold tannins from the high temperatures.
- ▼ In the cooler growing areas, later ripening prompted good acidity and flavor in white varietals, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

## 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.

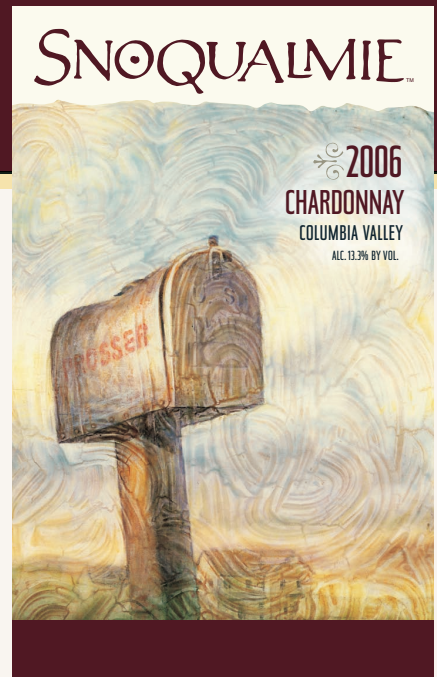
## WINEMAKING

- ▼ Harvested the first week of October, Chardonnay grapes came into the winery at 25.0 brix, bursting with ripeness.
- ▼ After a gentle pressing, the fresh juice was inoculated with Chanson and Prise de Mousse yeast to initiate fermentation – 20% barrel fermented (French and American oak) and 80% stainless steel.
- ▼ Fermentation lasted 17 days.
- ▼ 40% of the wine saw malolactic fermentation and was aged *sur lie* for 3 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

"Adding a touch of Viognier to the blend creates a background of floral notes which complements the subtle tropical fruit aromas of the Chardonnay and adds a citrusy component to the toasted sweet oak flavors on the mid-palate. The creamy finish lingers and encourages yet another sip."

*Joy Andersen*  
WINEMAKER



## 2006 COLUMBIA VALLEY CHARDONNAY

### TECHNICAL DATA

|                    |                      |
|--------------------|----------------------|
| Vineyards          | 100% Columbia Valley |
| First Harvest Date | October 3, 2006      |
| Brix               | 25.0                 |

### FERMENTATION DATA

|            |                                |
|------------|--------------------------------|
| Length     | 17 days                        |
| Yeast type | Chanson and<br>Prise de Mousse |

### WINE ANALYSIS

|               |                                |
|---------------|--------------------------------|
| Total acidity | 0.65 g/100 ml                  |
| pH            | 3.55                           |
| Alcohol       | 13.3%                          |
| R.S.          | 0.73 g/100ml                   |
| Blend         | 95% Chardonnay,<br>5% Viognier |

### FOOD PAIRINGS

Crabcakes  
Jerk Chicken  
Grilled Fish with Mango Salsa