

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

- ▼ 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

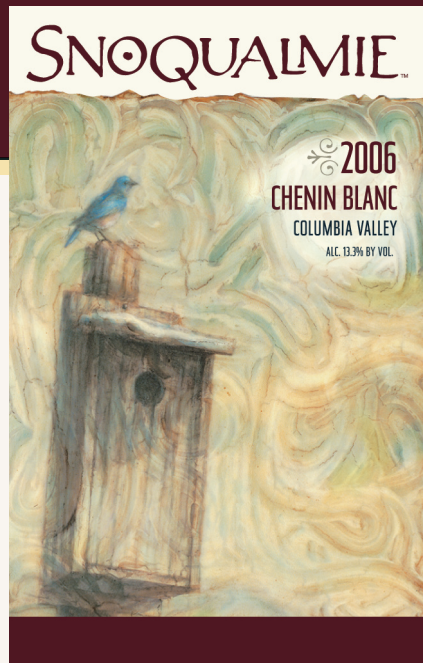
- ▼ Chenin grapes were harvested on October 23rd, at the peak of ripeness.
- ▼ After a gentle pressing, the fresh juice was inoculated with *Prise de Mousse* yeast to initiate fermentation, which lasted 14 days.
- ▼ Fermentation temperatures were carefully maintained to preserve Chenin Blanc's crisp, fruity character.

WINEMAKER COMMENTS

"The nose exhibits aromas of lemon and pear with hints of anise. These flavors follow on the palate with a cleansing, bright finish. Serve with cheese or spicy ethnic foods."

Joy Andersen
WINEMAKER

Item #103©2007 Snoqualmie Vineyards, Paterson, WA 99345



2006 COLUMBIA VALLEY CHENIN BLANC

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date October 23, 2006
Brix 24.3

FERMENTATION DATA

Length 14 days on skins
Yeast type *Prise de Mousse*

WINE ANALYSIS

Total acidity 0.86 g/100 ml
pH 3.20
Alcohol 13.3%
R.S. 2.16 g/100 ml
Blend 100% Chenin Blanc

FOOD PAIRINGS

Various cheeses
Scallop or shrimp entrées