

# SNOQUALMIE™

## VINTAGE

- ▼ The 2006 growing season was marked by weather extremely, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in the 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 varieties, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

## VINEYARDS

- ▼ Just 6-8 inches of rainfall reach the growing region annually, allowing vineyard managers to control vine growth and fruit development through drip irrigation.
- ▼ Soils are deep and sandy with low water-holding capacity.
- ▼ Grapes are harvested at optimal maturity and ripeness.

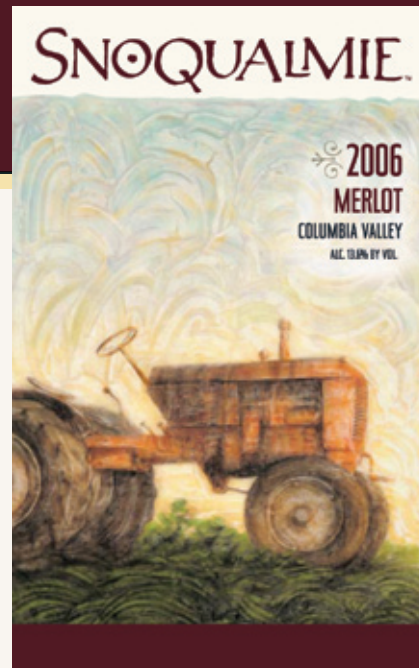
## WINEMAKING

- ▼ Grapes were destemmed and crushed into fermenters for a two-day cold soak.
- ▼ After inoculating with RB2 and *Premier Cuvée* yeast, the grapes were fermented on the skins for three days with gentle, twice daily spray-overs to achieve additional extraction of color and tannin.
- ▼ Malolactic fermentation was induced.
- ▼ After fermentation, the wine was aged 11 months in 12% new French oak and 25% French oak innerstave barrels.

## WINEMAKER COMMENTS

"Showcasing the varietal characteristics and *terroir* of the Columbia Valley, this Merlot bursts with aromas of dark black cherry fruit, clove spice and sweet oak, followed on the palate by bright acidic structure and luscious, round tannins."

*Jay Andersen*  
WINEMAKER



## 2006 COLUMBIA VALLEY MERLOT

### TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest	September 28, 2006
Brix	26.5

### FERMENTATION DATA

Length	5 days on skins
Yeast type	RB2 and <i>Premier Cuvée</i>

### WINE ANALYSIS

Total acidity	0.50 g/100 ml
pH	3.70
Alcohol	13.6%
Blend	100% Merlot

### FOOD PAIRINGS

- Pepper-Crusted Lamb
- Barbecued Steak
- Gourmet Burgers