

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 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 varietals, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

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.

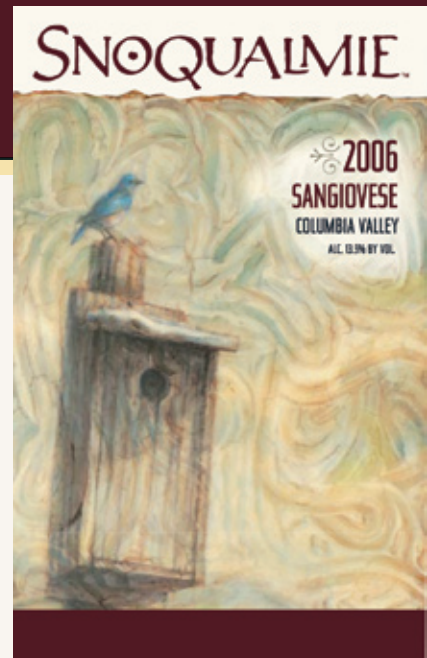
WINEMAKING

- ▼ After inoculation with *Premier Cuvée* yeast, whole berry fermentations on the skins lasted for 5 days.
- ▼ Ruby red color and lush tannins were gently extracted by twice-daily pumpovers.
- ▼ The wine was aged for 14 months in one and two-year-old French oak barrels.
- ▼ The wine is fruit-driven to display the variety and complexity of the fruit, with just a touch of oak for body and balance.
- ▼ This is Snoqualmie's third vintage of Sangiovese.

WINEMAKER COMMENTS

"A mouthful of red cherry and jammy plum flavors characterize this Sangiovese. Light peppery notes and a touch of toasty oak add complexity to the wine. The texture is supple and the finish is drawn out by a lush tannin structure."

Joy Andersen
WINEMAKER



2006 COLUMBIA VALLEY SANGIOVESE

TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	October 30, 2006
Brix	26.2

FERMENTATION DATA

Length	5 days on skins
Yeast type	Premier Cuvée

WINE ANALYSIS

Total acidity	0.45 g/100 ml
pH	3.74
Alcohol	13.9%
Blend	75.2% Sangiovese 13.1% Petit Verdot 7.6% Cabernet Sauvignon 4.1% Mourvedre

FOOD PAIRINGS

- Grilled burgers
- Barbecued chicken