

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 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.

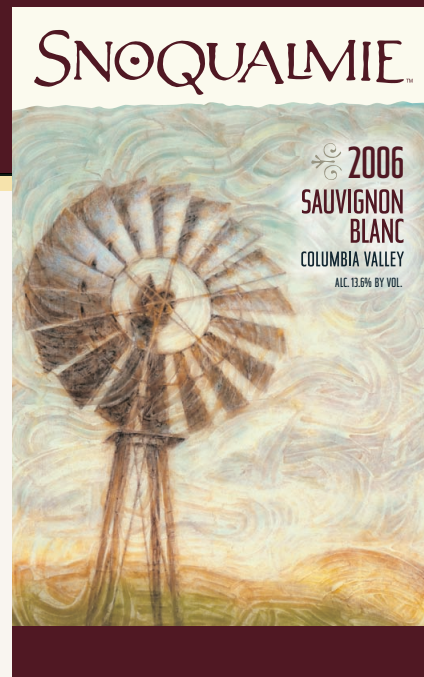
WINEMAKING

- ▼ After a gentle pressing, the fresh fruit juice was inoculated with *Prise de Mousse* yeast to initiate a 13-day fermentation in refrigerated stainless steel tanks.
- ▼ The style of this Sauvignon Blanc showcases pure varietal expression of Washington state fruit.

WINEMAKER COMMENTS

"Bold and bright aromas fill the nose followed by a rich mouthful of citrus and melon which linger on the palate. This is a very crisp and refreshing Sauvignon Blanc that will pair well with a variety of foods."

Joy Andersen
WINEMAKER



2006 COLUMBIA VALLEY SAUVIGNON BLANC

TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest Date	September 21, 2006
Brix	25.5

FERMENTATION DATA

Length	13 days
Yeast type	<i>Prise de Mousse</i>

WINE ANALYSIS

Total acidity	0.73 g/100 ml
pH	3.21
Alcohol	13.6%
R.S.	0.45 g/100 ml
Blend	100% Sauvignon Blanc

FOOD PAIRINGS

- Seared scallops
- Pasta with cream reduction sauce
- Smoked salmon
- Panini