

# 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.

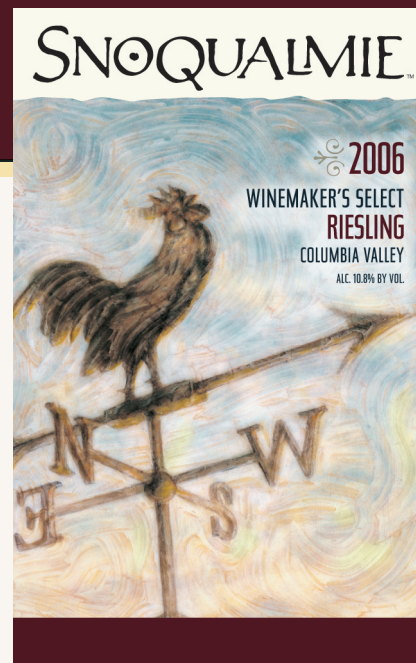
## WINEMAKING

- ▼ After a gentle pressing, fresh juice was inoculated with Steinberger yeast and fermented 14 days.
- ▼ Fermentation temperatures were carefully maintained at 50 degrees F to preserve the natural fruit and acid structure which emphasizes the varietal characters and impressions from the terrior.

## WINEMAKER COMMENTS

"This Winemaker's Select Riesling is crisp, refreshing, and bursting with aromas of spicy pear and dried apricots. The richly textured palate is characterized by spice and fruit as well as lingering notes of honey."

*Joy Andersen*  
WINEMAKER



## 2006 COLUMBIA VALLEY WINEMAKER'S SELECT RIESLING

### TECHNICAL DATA

Vineyards 100% Columbia Valley  
Harvest Date October 19, 2006

### FERMENTATION DATA

Length 14 days on skins  
Yeast type Steinberger Yeast

### WINE ANALYSIS

Total acidity 0.79 g/100 ml  
pH 3.12  
Alcohol 10.8%  
R.S. 5.05 g/100 ml  
Blend 100% Riesling

### FOOD PAIRINGS

Fruit Deserts  
Pasta with grilled chicken  
Scallops with cream reduction sauce