

SNOQUALMIE™

VINTAGE

- ▼ August 15 marked the beginning of the earliest harvest on record.
- ▼ Warm summer months contributed to the uniformity of berry maturation.
- ▼ A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- ▼ Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development and high natural acidity across varietals.

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.

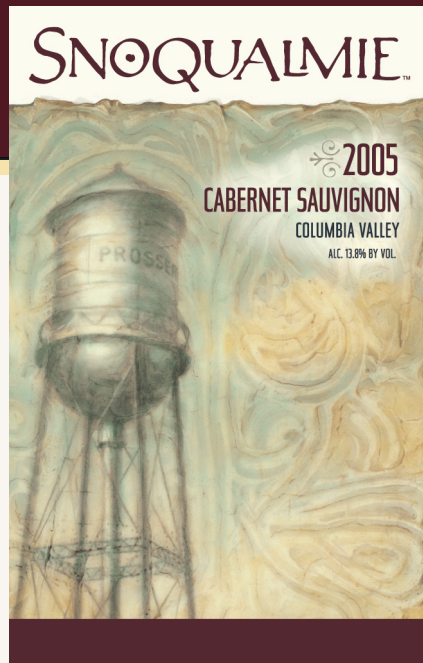
WINEMAKING

- ▼ Grapes were destemmed and crushed into fermenters for a two-day cold soak.
- ▼ After inoculating with Bordeaux Red and D21 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, wine aged 11 months in 12% new American oak and 25% French oak innerstave barrels.

WINEMAKER COMMENTS

"Showcasing pure varietal character and *terroir*, this Cabernet displays intense cherry and current like fruit aromas mingled with rosemary and sage tones. The fresh fruit flavors are accented by ample structure and burst on the palate followed by subtle sweet oak and soft round tannin."

Joy Andersen
WINEMAKER



2005 COLUMBIA VALLEY CABERNET SAUVIGNON

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date September 23, 2005
Brix 26.4

FERMENTATION DATA

Length 5 days on skins
Yeast type BDX, D21

WINE ANALYSIS

Total acidity 0.61 g/100 ml
pH 3.64
Alcohol 13.8%
Blend 100% Cabernet

FOOD PAIRINGS

Grilled steak
Barbecued ribs
Hearty stews