

# 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

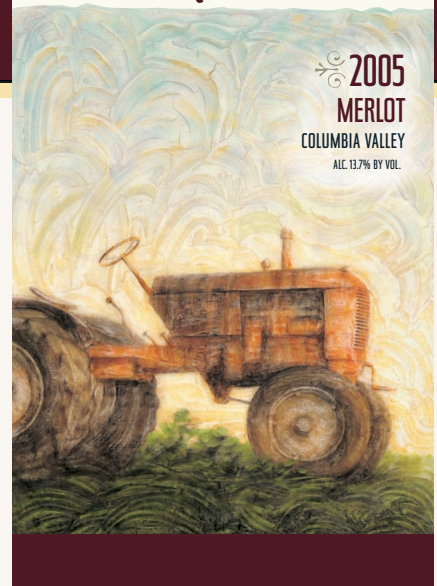
- ▼ Grapes were destemmed and crushed into fermenters for a two-day cold soak.
- ▼ After inoculating with RB2, Bordeaux Red, and D21 yeast, the grapes were fermented on the skins for 3 days with gentle, twice daily spray-overs to achieve additional extraction of color and tannin.
- ▼ Malolactic fermentation was induced.
- ▼ After fermentation, wine aged 11 months in 12% new 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."

*Joy Andersen*  
WINEMAKER

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## 2005 COLUMBIA VALLEY MERLOT

### TECHNICAL DATA

Vineyards 100% Columbia Valley  
First Harvest September 19, 2005  
Brix 26.5

### FERMENTATION DATA

Length 7 days on skins  
Yeast type RB2, Bordeaux Red, D21

### WINE ANALYSIS

Total acidity 0.61 g/100 ml  
pH 3.62  
Alcohol 13.7%  
Blend 75% Merlot  
25% Cabernet Sauvignon

### FOOD PAIRINGS

Pepper-Crusted Lamb  
Barbecued Steak  
Gourmet Burgers