

SNOQUALMIE™

VINTAGE

- ▼ A hot, dry growing season created ideal flavor maturity and promoted an early harvest start.
- ▼ Cool temperatures and intermittent rain in mid-September prompted extended hang time, which allowed the grapes to reach ideal physiologic maturing.
- ▼ The 2004 harvest is characterized by smaller berry and cluster size, with intense flavors, good sugar development and high natural acidity.

VINEYARDS

- ▼ Columbia Valley vineyards are located east of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- ▼ Drip irrigation allows for precise control of vine growth patterns.
- ▼ Soils are deep and sandy with low water-holding capacity.

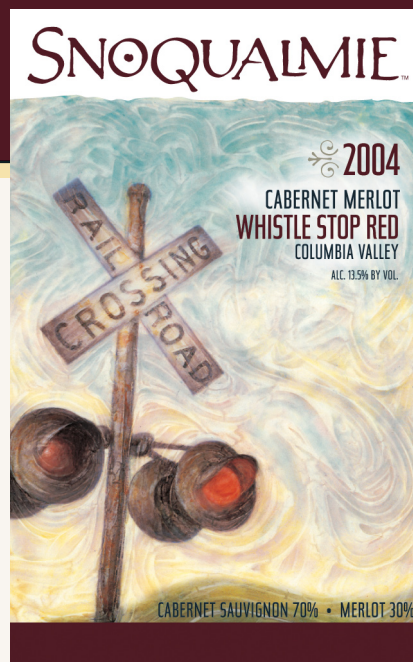
WINEMAKING

- ▼ Grapes are crushed and allowed to soak on the skins for 48 hours, extracting color and tannin before fermentation is initiated with Premier Cuvée yeast.
- ▼ Twice-daily gentle sprayovers extracted color and tannins.
- ▼ After 6 days on the skins, the wine is pressed off and placed in stainless steel tanks to complete fermentation. Malolactic fermentation is then initiated.
- ▼ Wine is aged 11 months in French and American oak barrels.
- ▼ Whistlestop Red is Snoqualmie's classic Cabernet-Merlot blend, suited for pairing with everyday meals.

WINEMAKER COMMENTS

"Vibrant fresh fruit aromas of black cherry and currant combine with hints of rosemary in this Bordeaux-style blend, named for the whistling trains that pass through the landscape of Eastern Washington's vineyards. The palate is full of the same black fruit flavors matched with soft supple tannin and sweet oak."

Joy Andersen
WINEMAKER



2004 COLUMBIA VALLEY WHISTLE STOP RED

TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	September 17, 2004
Brix	27.1

FERMENTATION DATA

Length	6 days on skins
Yeast type	Premier Cuvée

WINE ANALYSIS

Total acidity	0.51 g/100 ml
pH	3.73
Alcohol	13.5%
R.S.	0.02 g/100 ml
Blend	70% Cabernet, 30% Merlot

FOOD PAIRINGS

- Grilled burgers
- Barbecued chicken