

# SNOQUALMIE VINEYARDS

## 2003 RESERVE SYRAH

### GROWING SEASON

- ▼ 2003 was the warmest growing season and harvest in the last 10 years.
- ▼ The season started out with nice weather at bloom, which marks the start of fruit maturation, and contributes to the uniformity of berry maturation at the end of the season.
- ▼ The growing season was unusually hot, and indicated early ripening and a quick harvest with good, ripe fruit.
- ▼ Small amounts of precipitation in August and September cooled down the vineyards, slowed down ripening, and allowed grapes to enjoy extra hang time.
- ▼ At harvest fruit had reached full maturity, with intense flavors, good sugar development and high natural acidity.
- ▼ The 2003 harvest is being compared to the stellar 1998 vintage in Washington state.

### VINEYARDS

- ▼ Washington's long, warm and dry growing season creates ideal conditions for intense aroma and flavor development in ripening Syrah grapes. Cooler temperatures during ripening season concentrate aromatics and enhance complexity.
- ▼ The grapes are grown in the Yakima Valley, close to Red Mountain. The vineyards receive only 6-8 inches of rainfall annually and soils are deep and sandy with low water-holding capacity. These vineyard characteristics stress the vines and ultimately yield concentrated fruit with depth and varietal expression.
- ▼ To ensure optimal ripeness and maturity, grapes were harvested the last week of September, just as they began to shrivel.
- ▼ Vineyards are hand-pruned and grapes are hand-picked for the Reserve bottling.

### VINIFICATION

- ▼ Grapes were picked and crushed, then fermented on the skins in open top fermenters.
- ▼ Gentle punch-downs extracted intense color and soft tannins.
- ▼ After six days on the skins, free run juice was placed in small stainless steel tanks to undergo malolactic fermentation.
- ▼ The wine then aged for 19 months in 80% new French and American oak barrels.
- ▼ Every three months, gravity racking occurred to naturally clarify the wine and enhance aromatics.
- ▼ The wine was bottled unfiltered.
- ▼ This bottling represents Snoqualmie's fourth Reserve bottling of Syrah and was handcrafted to showcase the best of the varietal and terrior.

### WINEMAKER NOTES

"Black fruit aromas of plum and blueberry mingle with herbal, smoky tones. The palate shows rich fruit with subtle oak impressions and luscious, soft tannins. A perfect wine to pair with roast duck or turkey."

*Joy Andersen*  
WINEMAKER

[www.snoqualmie.com](http://www.snoqualmie.com)

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### TECHNICAL DATA

Vineyards	Columbia Valley
First Harvest Date	September 30, 2003
Brix	26.4

### FERMENTATION DATA

Length	6 days on skins
Yeast type	Prise de Mousse

### WINE ANALYSIS

Total acidity	0.57g/100 ml
pH	3.79
Alcohol	13.7%
Blend	100% Syrah