

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 lie in the rain shadow 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

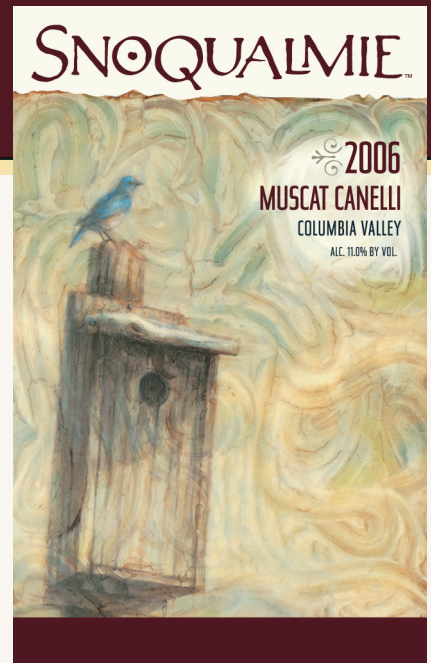
- ▼ After a gentle pressing, the fresh juice was inoculated with Simi White yeast, which promotes a slow, cool fermentation that enhances elegant aromas.
- ▼ Cool fermentation temperatures preserved Muscat's unique varietal character.
- ▼ Fermentation lasted 15 days.
- ▼ The finished wine is a delicate balance of the classic sweetness of Muscat, bright natural acidity, and low alcohol.

WINEMAKER COMMENTS

"Delicate peach and apricot aromas follow through to linger in the mouth. Subtle dried fruit and honey impressions make their presence known. Steep fresh peaches in this delicious wine and spoon over ice cream for a real treat."

Joy Andersen
WINEMAKER

Item #106©2007 Snoqualmie Vineyards, Paterson, WA 99345



2006 COLUMBIA VALLEY MUSCAT CANELLI

TECHNICAL DATA

Vineyards 100% Columbia Valley
Harvest Date October 8, 2006
Brix 23.9

FERMENTATION DATA

Length 15 days on skins
Yeast type Simi White yeast

WINE ANALYSIS

Total acidity 0.76 g/100 ml
pH 2.89
Alcohol 11.0%
R.S. 6.16 g/100 ml
Blend 100% Muscat

FOOD PAIRINGS

Ricotta Stuffed Cannoli
Apple desserts