

SNOQUALMIE®

VINTAGE

- ▼ The 2009 growing season was ideal with dry, warm weather and lots of sunshine.
- ▼ The season started a week late in blooming, but caught up as the perfect ripening weather lasted through September.
- ▼ The weather was not too hot, which allowed grapes to retain their natural acidity.

VINEYARD

- ▼ Columbia Valley vineyards are located east 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.

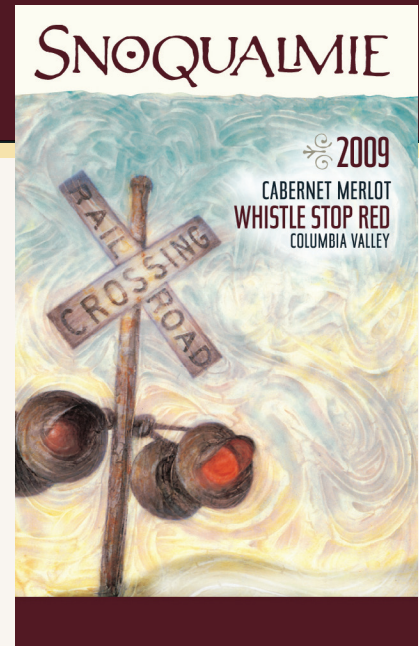
WINEMAKING

- ▼ Grapes are crushed and allowed to soak on the skins for 48 hours, extracting color and tannin before fermentation is initiated with *Prise de Mousse* and RB2 yeasts. Gentle sprayovers extracted color and tannins three times per day.
- ▼ 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 12 months in French and American oak barrels.

WINEMAKER COMMENTS

"Fresh aromas of cherries and red currant show on the nose with hints of sage. Sweet fruit flavors are matched on the palate with soft luscious tannin."

Joy Andersen
WINEMAKER



2009 COLUMBIA VALLEY WHISTLE STOP RED

TECHNICAL DATA

Vineyards	100% Columbia Valley
First Harvest	September 22, 2009
Brix	27.5

FERMENTATION DATA

Length	6 days on skins
Yeast type	<i>Prise de Mousse</i> and RB2

WINE ANALYSIS

Total acidity	0.57 g/100 ml
pH	3.66
Alcohol	13.9%
Residual sugar	0.25 g/100 ml
Blend	70% Cabernet Sauvignon, 30% Merlot