SNOQUALMIE

VINTAGE

▼ Cool temperatures during spring delayed bud break and bloom by three to four weeks.

▼ Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal.

▼ Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

VINEYARDS

▼ 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.
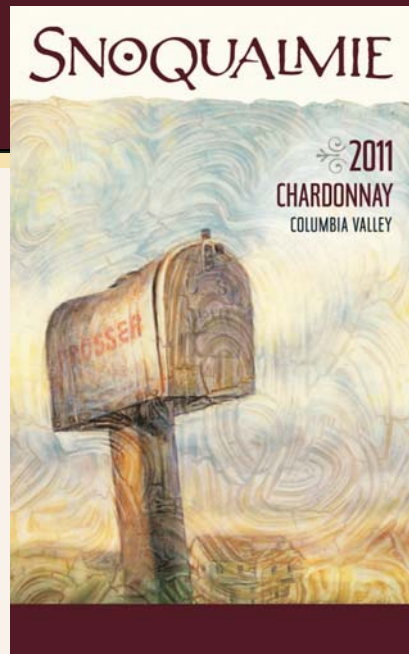
WINEMAKING

▼ After a gentle pressing, fresh juice was inoculated with Prise de Mousse yeast and fermented 14 days.

▼ Fermentation temperatures were carefully maintained at 50°F to preserve the natural fruit and acid structure of the grapes, which emphasizes the varietal's characteristics and terroir impressions.

▼ The style of this Chardonnay showcases pure varietal expression of Washington State fruit.

WINEMAKER COMMENTS

"A background hint of Viognier creates orange blossom notes complimenting the subtle tropical fruit aromas of this Chardonnay and adds a citrusy component to the toasted sweet oak flavors on the mid-palate. The creamy finish lingers and encourages yet another sip. This chardonnay pairs well with rich foods like seafood or chicken with cream sauces or fruit salsas."

Joy Andersen
WINEMAKER

SNOQUALMIE

2011
CHARDONNAY
COLUMBIA VALLEY

2011
COLUMBIA VALLEY
CHARDONNAY

TECHNICAL DATA

Vineyards	100% Columbia Valley
Harvest Date	September 28, 2011

FERMENTATION DATA

Length	14 days
Yeast type	*Prise de Mousse*

WINE ANALYSIS

Total acidity	0.58 g/ 100 ml
pH	3.58
Alcohol	13.5%
R.S.	0.70 g/100 ml
Blend	95% Chardonnay 5% Viognier

FOOD PAIRINGS

Crabcakes

Spicy Chicken Satay

Grilled Fish with Mango Salsa