



# SNOQUALMIE

2011  
MERLOT  
COLUMBIA VALLEY



## WINEMAKER COMMENTS:

“Rich black cherry fruit impressions on the nose with hints of spice and herbs are followed on the palate by juicy berry fruit and sweet oak flavors.” – JOY ANDERSEN, WINEMAKER



## VINTAGE

- COOL TEMPERATURES DURING THE SPRING DELAYED BUD BREAK AND BLOOM BY THREE TO FOUR WEEKS.
- CONSISTENTLY WARM SUMMER TEMPERATURES LENGTHENED THE RIPENING PERIOD. MANY SITES BEGAN HARVEST THREE WEEKS LATER THAN A TYPICAL YEAR.
- WITHOUT THE GROWING SEASON’S TYPICAL TEMPERATURE SPIKES THAT SURPASS 100° F, GRAPES RIPENED 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

- GRAPES WERE CRUSHED AND ALLOWED TO SOAK ON THE SKINS FOR 48 HOURS, EXTRACTING COLOR AND TANNIN BEFORE FERMENTATION WAS INITIATED WITH RB2 YEAST. GENTLE PUMP OVERS EXTRACTED COLOR AND TANNINS THREE TIMES PER DAY.
- AFTER 6 DAYS ON THE SKINS, THE WINE WAS PRESSED OFF AND PLACED IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION. MALOLACTIC FERMENTATION WAS THEN INITIATED.
- THE WINE WAS AGED FOR 11 MONTHS IN 12% NEW AMERICAN OAK BARRELS AND 25% NEW FRENCH OAK STAVES.



Item #124 © 2013 Snoqualmie Vineyards, Prosser, WA 99350

## TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY  
FIRST HARVEST: 10-7-11

## FERMENTATION DATA

LENGTH: 6 DAYS ON SKINS  
YEAST TYPE: RB2

## WINE ANALYSIS

TOTAL ACIDITY: 0.61 PH: 3.61  
ALCOHOL: 13.5%  
BLEND: 98% MERLOT, 2% CABERNET