

# SNOQUALMIE

## 2011 RESERVE CABERNET SAUVIGNON

### 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

- ▼ Washington's long, warm and dry growing season creates ideal conditions for intense aroma and flavor development in ripening Cabernet Sauvignon grapes. Cooler night temperatures during the ripening season concentrate aromatics and enhance complexity.
- ▼ The grapes for the Reserve Cabernet Sauvignon are grown on the Wahluke Slope and Cold Creek area and receive only 6-8 inches of rainfall annually. Soils are deep and sandy with low water-holding capacity. These vineyard characteristics stress the vines and ultimately yield concentrated fruit with depth and great varietal expression.
- ▼ Vineyards are hand-pruned and grapes are hand-picked for the Reserve bottling.

### WINEMAKING

- ▼ Grapes were picked and crushed, then fermented on the skins. Gentle pump-overs extracted intense color and soft tannins.
- ▼ The wine then aged for 22 months in French and American oak barrels. Every three months, gravity racking occurred to naturally clarify the wine and enhance aromatics.
- ▼ This handcrafted wine showcases the best of the varietal and *terroir*.

### WINEMAKER COMMENTS

"The Snoqualmie Reserve Cabernet Sauvignon has aromas of ripe black cherry spiced with herbal notes on the nose. On the palate is a hint of sage with subtle sweet oak followed by long velvety tannins. This wine pairs well with richly flavored foods like rib roast, Bolognese sauces, or decadent chocolates."

*Joy Andersen*  
WINEMAKER



### TECHNICAL DATA

Vineyards 100% Columbia Valley  
First harvest October 26, 2011

### FERMENTATION DATA

Length 6 days on skins  
Yeast type Premier Cuvee,  
Pasteur Red, CSM

### WINE ANALYSIS

Total acidity 0.59 g/100ml  
pH 3.70  
Alcohol 14.4%  
Blend 100% Cabernet Sauvignon