



# SNOQUALMIE

2012  
ECO GEWURZTRAMINER  
COLUMBIA VALLEY



#### WINEMAKER COMMENTS:

“Made from organically grown fruit, this wine is a pure expression of Gewurztraminer grape characters. Spicy, fruity aromas are coupled with crisp and juicy fruit flavors that will pair well with spicy ethnic dishes.” – JOY ANDERSEN, WINEMAKER



#### VINTAGE

- AFTER TWO COOLER-THAN-AVERAGE VINTAGES, THE 2012 GROWING SEASON WAS QUITE TEMPERATE IN COMPARISON. THE COLUMBIA VALLEY EXPERIENCED THE SECOND COLDEST JUNE, ONE OF THE WARMEST AUGUSTS, AND VIRTUALLY NO RAINFALL FROM THE END OF JUNE TO THE END OF HARVEST. THE FIRST HEAVY FROST OF THE SEASON DID NOT OCCUR UNTIL MID NOVEMBER ALLOWING AMPLE TIME TO HARVEST THE RECORD CROP IN.

#### VINEYARDS

- SNOQUALMIE’S ECO WINES ARE PRODUCED FROM 100% ORGANICALLY GROWN GRAPES FROM USDA-CERTIFIED ORGANIC VINEYARDS IN THE COLUMBIA VALLEY AMERICAN VITICULTURE AREA.
- ALSO REFERRED TO AS THE “O” ZONE, THESE VINEYARD SITES ENJOY A GREEN COVER OF BENEFICIAL NATIVE GRASSES AND CEREAL GRAINS, WHICH HELPS REDUCE SOIL EROSION AND PROVIDES HABITAT TO ATTRACT BENEFICIAL INSECTS.
- GRAPES SOURCED FROM THESE SPECIAL VINEYARDS CREATE BRIGHT, FLAVORFUL AND BALANCED WINES..

#### WINEMAKING

- ECO WINES ARE BLENDED AND BOTTLED IN OUR USDA-CERTIFIED ORGANIC FACILITY.
- AFTER A GENTLE PRESSING, THE FRESH JUICE WAS INOCULATED WITH EC1118 BIO YEAST TO INITIATE FERMENTATION, WHICH LASTED 15 DAYS.
- FERMENTATION TEMPERATURES WERE CAREFULLY MAINTAINED AT 50°F TO PRESERVE THE NATURAL AROMAS AND FLAVOR PROFILE OF THE GRAPES.
- BOTTLING OCCURS WITHOUT DELAY TO CAPTURE EVERY ESSENCE OF THIS FRESH PURE STYLE.



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#### TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY  
FIRST HARVEST: 10-10-12  
BRIX: 22.4

#### FERMENTATION DATA

LENGTH: 15 DAYS  
YEAST TYPE: EC1118 BIO

#### WINE ANALYSIS

TOTAL ACIDITY: 0.66      PH: 3.30  
ALCOHOL: 11.4  
RESIDUAL SUGAR: 3.11  
BLEND: 100% GEWURZTRAMINER