



SNOQUALMIE

2012
ECO RIESLING
COLUMBIA VALLEY

WINEMAKER COMMENTS:

"This organically grown Riesling bursts with fresh aromas of apple and pear characters accented with a touch of lime and mineral notes. A crisp, off dry finish captures the pure elegance of this varietal."

— 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 FOURTEEN 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% HORSE HEAVEN HILLS,
COLUMBIA VALLEY
FIRST HARVEST: 10-10-12
BRIX: 22.5

FERMENTATION DATA

LENGTH: 14 DAYS
YEAST TYPE: EC1118 BIO

WINE ANALYSIS

TOTAL ACIDITY: 0.81 PH: 3.05
ALCOHOL: 12.3
RESIDUAL SUGAR: 2.55
BLEND: 100% RIESLING