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SNOQUALMIE

2012
WHISTLE STOP RED
COLUMBIA VALLEY

WINEMAKER COMMENTS:

“Fresh aromas of ripe current and blackberry fruit couple with hints of sage giving way to sweet fruit flavors and soft luscious tannin on the palate.” – 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

- + 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 ARE CRUSHED AND ALLOWED TO SOAK ON THE SKINS FOR 48 HOURS, EXTRACTING COLOR AND TANNIN BEFORE FERMENTATION IS INITIATED WITH PRISE DE MOUSSE AND RB2 YEASTS. GENTLE SPRAYOVERS EXTRACTED COLOR AND TANNINS THREE TIMES PER DAY.
- + AFTER 6 DAYS ON THE SKINS, THE WINE IS PRESSED OFF AND PLACED IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION. MALOLACTIC FERMENTATION IS THEN INITIATED.
- + WINE IS AGED 12 MONTHS IN FRENCH AND AMERICAN OAK BARRELS.



Item #119 © 2014 Snoqualmie Vineyards, Paterson, WA 99350

TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
FIRST HARVEST: 9-25-12

FERMENTATION DATA

LENGTH: 6 DAYS ON SKINS
YEAST TYPE: PRISE DE MOUSSE AND RB2

WINE ANALYSIS

TOTAL ACIDITY: 0.54 PH: 3.65
ALCOHOL: 13.5%
BLEND: 68% CABERNET, 32% MERLOT