



2012
WINEMAKER'S SELECT RIESLING
COLUMBIA VALLEY

WINEMAKER COMMENTS:

"Aromas of spicy pear and dried apricots give way luscious fruit and honey notes on the palate with a crisp and clean finish" – 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.

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

- AFTER A GENTLE PRESSING, FRESH JUICE WAS INOCULATED WITH STEINBERGER YEAST AND FERMENTED 16 DAYS.
- FERMENTATION TEMPERATURES WERE CAREFULLY MAINTAINED AT 50°F TO PRESERVE THE NATURAL FRUIT AND ACID STRUCTURE OF THE GRAPES, WHICH EMPHASIZES THE VARIETAL'S CHARACTERISTICS AND TERROIR IMPRESSIONS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
FIRST HARVEST: 10-5-12
BRIX: 23.5

FERMENTATION DATA

LENGTH: 16 DAYS
YEAST TYPE: STEINBERGER

WINE ANALYSIS

TOTAL ACIDITY: 0.76

PH: 3.02

ALCOHOL: 10.5%

RESIDUAL SUGAR: 6.00

BLEND: 90.8% WHITE RIESLING,
4.8% MUSCAT, 4.4% VIOGNIER