



2013
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

- TEMPERATE WEATHER PATTERNS FROM WINTER THROUGH SPRING LEFT MOST VINEYARDS IN GOOD CONDITION FOR THE GROWING SEASON.
- THE SUMMER OF 2013 WAS ONE OF THE WARMEST IN THE PAST DECADE WITH FAVORABLE TEMPERATURE CONDITIONS EXTENDING INTO FALL.
- ACCELERATED RIPENING DUE TO THE WARM SEASON WAS SLOWED BY COOLER TEMPERATURES AND LIGHT RAIN EVENTS MID-SEPTEMBER. THE TIMING AND CHANGES IN TEMPERATURES AIDED IN HANG TIME DEVELOPMENT RESULTING IN STELLAR FRUIT CHARACTERS AND FLAVORS.

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 JUICY, FRUITY WHITE WINES AND REDS WITH BRIGHT, BALANCED FINISHES.

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 17 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.



Item #115© 2014 Snoqualmie Vineyards, Prosser, WA 99350

TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
FIRST HARVEST: 10-9-13
BRIX: 22.8

FERMENTATION DATA

LENGTH: 17 DAYS
YEAST TYPE: EC1118 BIO

WINE ANALYSIS

TOTAL ACIDITY: 0.76 PH: 2.95
ALCOHOL: 12.0
RESIDUAL SUGAR: 2.10
BLEND: 100% GEWURZTRAMINER