



# SNOQUALMIE

2013  
SAUVIGNON BLANC  
COLUMBIA VALLEY

WINEMAKER COMMENTS:

"This Sauvignon Blanc displays bright aromas of citrus and sweet apple, followed by fresh flavors of lime, passion fruit and white peach with a crisp, clean finish. This is a great wine to enjoy with shellfish."

— 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

- 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 AROMAS, FLAVORS, AND ACIDITY DEVELOPMENT IN THE RIPENING GRAPES.

WINEMAKING

- AFTER GENTLY PRESSING THE FRUIT, THE FRESH JUICE WAS INOCULATED WITH ALCHEMY II YEAST AND FERMENTED FOR 16 DAYS IN STAINLESS STEEL TANKS.
- FERMENTATION TEMPERATURES WERE CAREFULLY MAINTAINED AT 50°F TO PRESERVE THE NATURAL FRUIT AND ACID STRUCTURE AND EMPHASIZE THE VARIETAL CHARACTERISTICS AND TERROIR IMPRESSIONS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY  
FIRST HARVEST: 9-6-13

FERMENTATION DATA

LENGTH: 16 DAYS  
YEAST TYPE: ALCHEMY II

WINE ANALYSIS

TOTAL ACIDITY: 0.61  
PH: 3.00  
ALCOHOL: 13.5%  
BLEND: 100% SAUVIGNON BLANC