



SNOQUALMIE

2013 WINEMAKER'S SELECT RIESLING COLUMBIA VALLEY

WINEMAKER COMMENTS:

"A crisp and refreshing Riesling, this wine bursts with aromas of spicy pear and dried apricots. The richly textured palate is characterized by spice and fruit with lingering notes of honey."

— 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, FLAVOR, AND ACIDITY DEVELOPMENT IN THE RIPENING GRAPES.

WINEMAKING

- AFTER A GENTLE PRESSING, FRESH JUICE WAS INOCULATED WITH STEINBERGER YEAST AND FERMENTED FOR 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: 10-16-13
 BRIX: 23.5

FERMENTATION DATA

LENGTH: 16 DAYS
 YEAST TYPE: STEINBERGER

WINE ANALYSIS

TOTAL ACIDITY: 0.74
 PH: 2.92
 ALCOHOL: 11%
 RESIDUAL SUGAR: 4.98
 BLEND: 95% RIESLING, 5% VIOGNIER