



SNOQUALMIE

2016
SYRAH
COLUMBIA VALLEY



WINEMAKER COMMENTS:

“Rich impressions of black fruits like plum and blueberry on the nose with lingering notes of chocolate and smoke. Soft luscious tannins and sweet oak flavors on the palate lead to a long smooth finish.”



VINTAGE

- THE 2016 VINTAGE EXPERIENCED THE BEST OF BOTH WORLDS WITH A HOT SPRING AND EARLY SUMMER. A COOLER THAN NORMAL END OF THE RIPENING SEASON ALLOWED THE WINES TO HAVE RIPENESS, YET MAINTAIN FRESHNESS AND ELEGANCE.
- THE EARLY DRY AND WARM SPRING, COMBINED WITH COOLER TEMPERATURES AUGUST AND SEPTEMBER, SLOWED DOWN RIPENING AND RESULTED IN THE LONGEST HARVEST ON RECORD IN WASHINGTON STATE (AUGUST 15-NOVEMBER 15).
- OVERALL, 2016 SAW VERY FAVORABLE GROWING CONDITIONS, PRODUCING WINES WITH NICELY RESOLVED TANNINS AND MATURITY.

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 WERE CRUSHED AND ALLOWED TO SOAK ON THE SKINS FOR 48 HOURS, EXTRACTING COLOR AND TANNIN BEFORE FERMENTATION.
- AFTER 6 DAYS ON THE SKINS, THE WINE WAS PRESSED OFF AND PLACED IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION.
- THE WINE WAS AGED FOR 12 MONTHS IN A MIX OF NEW AND OLDER FRENCH AND AMERICAN OAK BARRELS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
TA: 0.56 G/100ML

PH: 3.68

ALCOHOL: 14.0%

BLEND: 100% SYRAH