



SNOQUALMIE

2016
WHISTLE STOP RED
COLUMBIA VALLEY

WINEMAKER COMMENTS:

“Vibrant fresh fruit aromas of black cherry and currant combine with hints of rosemary in this Bordeaux style blend. Similar fruit flavors are found on the pallet accented by soft supple tannins and sweet oak.”

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 IN AUGUST AND SEPTEMBER, SLOWED DOWN RIPENING AND RESULTED IN THE LONGEST HARVEST ON RECORD IN WASHINGTON STATE.
- 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

- THE GRAPES ARE CRUSHED AND FERMENTED ON THE SKINS FOR SIX DAYS WITH GENTLE, TWICE DAILY SPRAY-OVERS TO ACHIEVE OPTIMUM EXTRACTION OF COLOR, TANNIN, AND FLAVORS.
- MALOLACTIC FERMENTATION IS INDUCED AND THE WINE IS AGED APPROXIMATELY 12 MONTHS IN A MIX OF NEW AND OLDER AMERICAN AND FRENCH OAK BARRELS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
TA: 0.60 G/100ML

PH: 3.50

ALCOHOL: 14.0%

BLEND: 70% CABERNET, 30% MERLOT