



SNOQUALMIE

2017 WINEMAKER'S SELECT RIESLING COLUMBIA VALLEY

WINEMAKER COMMENTS:

"This Columbia Valley Riesling opens with intense aromas of golden peach and dried apricot that give way to succulent fruit flavors, with a hint of honey, and finishes with crisp, juicy acidity."
— KEITH KENNISON, WINEMAKER

VINTAGE

- THE 2017 GROWING SEASON WAS COOLER AND CROP YIELDS WERE SIGNIFICANTLY LOWER IN COMPARISON TO THE PAST TWO VINTAGES.
- THE COOLER EARLY SPRING TEMPERATURES ALONG WITH AMPLE SOIL MOISTURE FROM WINTER PRECIPITATION AND SPRING RAINFALL, DELAYED RIPENING AND HELPED TO RETAIN FRESH FRUIT AROMATICS AND MOUTHWATERING ACIDITY.
- RAINFALL WAS MINIMAL FROM MID-MAY TO MID-AUGUST AND TEMPERATURES WERE ABOVE AVERAGE IN JULY AND AUGUST
- DESPITE COLD WINTER CONDITIONS, 2017 GAVE US CONCENTRATED WINES WITH CLASSIC WASHINGTON STATE CHARACTER.

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

- RIESLING GRAPES WERE HARVESTED AT THE PEAK OF FLAVOR RIPENESS.
- A COOL FERMENTATION WAS USED 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
TOTAL ACIDITY: 0.70 G/100 ML
PH: 3.02
ALCOHOL: 11%

RESIDUAL SUGAR: 5.80 G/100 ML
BLEND: 99.7% RIESLING & 0.3% OTHER AROMATIC WHITE VARIETIES