



TA: 0.62 g/100mL

PH: 3.59

ALCOHOL: 14%

RESIDUAL SUGAR: 0.12g/100mL

BLEND: 100% Aligoté

CASE PRODUCTION:  
392

## SNIPES MOUNTAIN

### 2018 Limited Release Aligoté

#### VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

#### VINEYARD NOTES

- Snipes Mountain became Washington's 10th official AVA in 2009.
- The area encompasses 4,005 acres of rocky soil within the boundaries of the Yakima Valley AVA.
- The unique quality of Snipes Mountain comes from an elevated topography and unique soils not found elsewhere in the Yakima Valley AVA.

#### WINEMAKING NOTES

- The aligoté grape was picked from the north side of Snipes Mountain to retain acidity and slow ripening.
- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

#### TASTING NOTES

"Another new wine! Aligoté, yeah! We fermented it in tank to maintain the lively character and highlight the racy acidity and flavors of gala apples and bosc pears. This wine will win you over with subtlety. Trust me, I'm a winemaker." – David Rosenthal, Winemaker