



TA: 0.71 g/100 ml

PH: 3.74

ALCOHOL: 13%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND: 100% Aligoté

CASE PRODUCTION:
895

SNIPES MOUNTAIN

2019 Limited Release Aligoté

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Temperatures were mild in the summer, followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

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 wine was aged in 80% stainless steel and 20% Neutral Oak Puncheons.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

TASTING NOTES

"This Cellarmaster's first ever club wine and it may be the GOAT! Our second vintage of Aligoté gave us fruit with racy acidity that came into balance through fermentation in stainless steel and large neutral barrels. Enjoy the hints of lemon zest, green apple and elegant minerality in this delicious dry wine." – Daniel Ridley