



SNOQUALMIE

2011
ECO CABERNET SAUVIGNON
COLUMBIA VALLEY



WINEMAKER COMMENTS:

“The 2011 ECO Cab displays aromas of currant and ripe red cherries with spicy tones and ample juicy structure on the palate.”— JOY ANDERSEN, WINEMAKER



VINTAGE

- COOL TEMPERATURES DURING THE SPRING DELAYED BUD BREAK AND BLOOM BY THREE TO FOUR WEEKS.
- CONSISTENTLY WARM SUMMER TEMPERATURES LENGTHENED THE RIPENING PERIOD. MANY SITES BEGAN HARVEST THREE WEEKS LATER THAN A TYPICAL YEAR.
- WITHOUT THE GROWING SEASON’S TYPICAL TEMPERATURE SPIKES THAT SURPASS 100° F, GRAPES RIPENED VERY EVENLY WITH THE REQUIRED SUGAR LEVELS AND IDEAL PHYSIOLOGICAL MATURITY.

VINEYARDS

- SNOQUALMIE’S ECO WINES ARE PRODUCED FROM 100% ORGANICALLY GROWN GRAPES FROM USDA-CERTIFIED ORGANIC VINEYARDS IN THE COLUMBIA VALLEY AMERICAN VITICULTURE AREA.
- ALSO REFERRED TO AS THE “O” ZONE, THESE VINEYARD SITES ENJOY A GREEN COVER OF BENEFICIAL NATIVE GRASSES AND CEREAL GRAINS, WHICH HELPS REDUCE SOIL EROSION AND PROVIDES HABITAT TO ATTRACT BENEFICIAL INSECTS.
- GRAPES SOURCED FROM THESE SPECIAL VINEYARDS CREATE BRIGHT, FLAVORFUL AND BALANCED WINES.

WINEMAKING

- ECO WINES ARE BLENDED AND BOTTLED IN OUR USDA-CERTIFIED ORGANIC FACILITY.
- AFTER A GENTLE PRESSING, THE FRESH JUICE WAS INOCULATED WITH EC1118 ORGANIC YEAST TO INITIATE FERMENTATION. THE GRAPES ARE FERMENTED ON THE SKINS FOR SIX DAYS WITH GENTLE, TWICE DAILY SPRAY-OVERS TO ACHIEVE ADDITIONAL EXTRACTION OF COLOR, TANNIN, AND FLAVORS.
- MALOLACTIC FERMENTATION IS INDUCED AND THE WINE IS AGED 16 MONTHS IN 12% NEW AMERICAN OAK BARRELS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
FIRST HARVEST: 10-8-11

FERMENTATION DATA

LENGTH: 6 DAYS ON SKINS
YEAST TYPE: EC1118 ORGANIC

WINE ANALYSIS

TOTAL ACIDITY: 0.67 pH: 3.59
ALCOHOL: 14.0%
BLEND: 75% CABERNET SAUVIGNON,
25% MERLOT