



# SNOQUALMIE

2012  
ECO CHARDONNAY  
COLUMBIA VALLEY

WINEMAKER COMMENTS:

“Crafted with no oak, this wine is a refreshing experience of true Chardonnay varietal characters. Pear and apple nuances accent the nose leading to clean fruit flavors on the palate.”

– JOY ANDERSEN, WINEMAKER

VINTAGE

- FOLLOWING TWO COOL VINTAGES, THE 2012 GROWING SEASON WAS QUITE TEMPERATE IN COMPARISON.
- THE COLUMBIA VALLEY EXPERIENCED A COOL MONTH OF JUNE FOLLOWED BY WARM AND DRY WEATHER THRU MID-OCTOBER.
- THE REGION RECEIVED VIRTUALLY NO RAINFALL FROM THE END OF JUNE TO THE END OF HARVEST.
- THE FIRST HEAVY FROST OF THE SEASON DID NOT OCCUR UNTIL MID-NOVEMBER ALLOWING AMPLE TIME TO HARVEST THE RECORD CROP.

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, WHICH LASTED 16 DAYS.
- FERMENTATION TEMPERATURES WERE CAREFULLY MAINTAINED AT 50°F TO PRESERVE THE NATURAL AROMAS AND FLAVOR PROFILE OF THE GRAPES.
- BOTTLING OCCURS WITHOUT DELAY TO CAPTURE EVERY ESSENCE OF THIS FRESH PURE STYLE.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY  
FIRST HARVEST: 9/26/12

FERMENTATION DATA

LENGTH: 16 DAYS  
YEAST TYPE: EC1118 ORGANIC

WINE ANALYSIS

TOTAL ACIDITY: 0.58 PH: 3.56  
ALCOHOL: 13.0%  
BLEND: 100% CHARDONNAY