



SNOQUALMIE

2014
ECO GEWURZTRAMINER
COLUMBIA VALLEY

WINEMAKER COMMENTS:

“Made from organically grown fruit, this wine is a pure expression of Gewurztraminer grape characters. Spicy, fruity aromas are coupled with crisp and juicy fruit flavors that will pair well with spicy dishes.”
— JOY ANDERSEN, WINEMAKER

VINTAGE

- 2014 IN EASTERN WASHINGTON WAS ONE OF THE WARMEST SEASONS IN DECADES. IT WAS AN EARLY START TO THE SEASON WITH WARMER-THAN-AVERAGE TEMPERATURES TO SET THE STAGE.
- SUMMER WAS ONE OF THE HOTTEST ON RECORD, BUT THE HEAT WAVES WERE NOT DAMAGING.
- THE RIPENING PERIOD IN SEPTEMBER COOLED TO MORE TYPICAL WEATHER PATTERNS FOR THE REGION AND WAS MOSTLY DRY; HOWEVER IN OCTOBER THE TEMPERATURE ROSE AGAIN TO ONE OF THE WARMEST OCTOBER MONTHS ON RECORD.
- OVERALL, 2014 WAS A PLEASANT GROWING SEASON; RIPENING WAS EXCELLENT FOR ALL VARIETIES IN ALL LOCATIONS.

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 JUICY, FRUITY WHITE WINES AND REDS WITH BRIGHT, BALANCED FINISHES.

WINEMAKING

- ECO WINES ARE BLENDED AND BOTTLED IN OUR USDA-CERTIFIED ORGANIC FACILITY.
- AFTER A GENTLE PRESSING, THE FRESH JUICE WAS INOCULATED WITH EC1118 BIO YEAST TO INITIATE FERMENTATION, WHICH LASTED 17 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: 10-6-14
BRIX: 22.0

FERMENTATION DATA

LENGTH: 17 DAYS
YEAST TYPE: EC1118 BIO

WINE ANALYSIS

TOTAL ACIDITY: 0.55 PH: 3.24
ALCOHOL: 11.7
RESIDUAL SUGAR: 2.83
BLEND: 100% GEWURZTRAMINER