



# SNOQUALMIE

## SNOQUALMIE'S VINEYARDS

SNOQUALMIE'S VINEYARDS LIE WITHIN DISTINCT GROWING REGIONS OF THE COLUMBIA VALLEY, YAKIMA VALLEY AND HORSE HEAVEN HILLS AMERICAN VITICULTURE AREAS (AVA). EACH REGION PRODUCES GRAPES WITH FLAVORS UNIQUE TO THE AREA, AND WINEMAKER JOY ANDERSEN CONSIDERS THE INDIVIDUALITY OF EACH GROWING SITE ONE OF HER STRONGEST WINEMAKING TOOLS.



## COLUMBIA VALLEY AVA

The Columbia Valley AVA is located east of the Cascade Mountains and receives just six to eight inches of rainfall annually. The soils are nutrient poor, deep, and sandy with low water-holding capacity which encourages fruit development rather than vine growth. Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma, flavor and acidity development in the ripening grapes.

### WAHLUKE SLOPE

This is one of the warmest areas in the state and grapes from here are usually the first to ripen. Over the years, Joy has found these grapes, especially ones sourced from Rosebud Vineyard, to offer outstanding varietal expression and structure. White wines from the Wahluke Slope are crisp, with generous aromatics. Wahluke Merlot and Cabernet Sauvignon give Snoqualmie wines its longevity and backbone, an important complement to soft, lush wines styled to be easy to enjoy.

## YAKIMA VALLEY AVA

A cool growing region with a relatively short season, Yakima Valley grapes work well in Joy's blending scheme to give Snoqualmie wines interesting, subtle overtones. These vineyards can contribute a hint of mint, a touch of eucalyptus or a bit of licorice to Snoqualmie's white wines. Yakima Valley Merlots and Cabernet Sauvignons are substantial, giving tactile pleasure to the wines.

## HORSE HEAVEN HILLS AVA

Ripe, with plenty of big fruit sums up the flavor profile from Horse Heaven Hills fruit. Located along the Columbia River in the south-central part of the Columbia Valley, Horse Heaven grapes are marked by a "dribble down your chin" juicy character. And like the whites, Horse Heaven Hills reds are intense. There is nothing bashful about these grapes.

- ORGANIC VINEYARDS – In addition to the sustainable farming practices used in all of Snoqualmie's vineyards, 312 acres are certified organically grown by the Washington State Department of Agriculture (WSDA), an accredited agent for the USDA National Organic Program (NOP). These certified organic vineyard blocks are the sources of Snoqualmie's ECO line of wines which are made from organically grown grapes. All winery-owned certified organic vineyards are located in the Horse Heaven Hills American Viticultural Area.

In addition to the winery-owned certified organic vineyard acreage, Snoqualmie sources some organic grapes from certified organic vineyards on the Wahluke Slope and in other Columbia Valley AVAs. Snoqualmie will continue to purchase organic fruit for the ECO program selectively and as it meets the winery's specifications for quality.