



SNOQUALMIE

2014
WHISTLE STOP RED
COLUMBIA VALLEY



WINEMAKER COMMENTS:

“Fresh aromas of ripe current and blackberry fruit couple with hints of sage give way to sweet fruit flavors and soft luscious tannins on the palate.” – JOY ANDERSEN, WINEMAKER



VINTAGE

- + AFTER WARMER THAN AVERAGE 2012 AND 2013 VINTAGES, 2014 IN EASTERN WASHINGTON WAS ONE OF THE WARMEST SEASONS IN DECADES WITH FAVORABLE TEMPERATURE CONDITIONS EXTENDING INTO FALL.
- + OVERALL, 2014 WAS A PLEASANT GROWING SEASON; RIPENING WAS EXCELLENT FOR ALL VARIETIES IN ALL LOCATIONS.

VINEYARDS

- + COLUMBIA VALLEY VINEYARDS ARE LOCATED EAST OF THE CASCADE MOUNTAINS AND RECEIVE JUST 6-8 INCHES OF RAINFALL ANNUALLY.
- + SOILS ARE DEEP AND SANDY WITH LOW WATER-HOLDING CAPACITY AND ARE NUTRIENT POOR, 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.

WINEMAKING

- + AFTER 7 DAYS ON THE SKINS, THE WINE WAS PLACED IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION.
- + WINE WAS AGED 16 MONTHS IN FRENCH AND AMERICAN OAK BARRELS.



TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
 TOTAL ACIDITY: 0.51 G/100ML
 PH: 3.79
 ALCOHOL: 13.5%
 BLEND: 68% CABERNET, 32% MERLOT