



SNOQUALMIE

2015
ECO CABERNET SAUVIGNON
COLUMBIA VALLEY



WINEMAKER COMMENTS:

“Made from organically grown fruit, this Cabernet Sauvignon has aromas of fruit characters with smoky tones in the nose. The fruit characters carry through on the palate mingling with herbal tones and ample soft textures.” – JOY ANDERSEN, WINEMAKER



VINTAGE

- THE 2015 VINTAGE IN WASHINGTON STATE WAS ONE OF THE WARMEST GROWING SEASONS ON RECORD.
- WARM TEMPERATURES PREVAILED THROUGHOUT THE SPRING AND SUMMER, MODERATING SLIGHTLY INTO FALL AND EXTENDING AN EARLY HARVEST.
- OVERALL, 2015 SAW FAVORABLE GROWING CONDITIONS, PRODUCING OPTIMAL RIPENING ACROSS VARIETIES AND YIELDING OUTSTANDING WINES THROUGHOUT THE REGION.

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 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 12 MONTHS IN 5% NEW AMERICAN OAK BARRELS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY

WINE ANALYSIS

TOTAL ACIDITY: 0.48

PH: 3.87

ALCOHOL: 13.5

BLEND: 75.31% CABERNET SAUVIGNON, 24.69% MERLOT