



SNOQUALMIE

2015
WHISTLE STOP RED
COLUMBIA VALLEY

WINEMAKER COMMENTS:

“Vibrant fresh fruit aromas of black cherry and currant combine with hints of rosemary in this Bordeaux style blend. Similar fruit flavors are found on the palate accented by soft supple tannin and sweet oak.” – 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

- + 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

- + THE GRAPES ARE CRUSHED AND FERMENTED ON THE SKINS FOR SIX DAYS WITH GENTLE, TWICE DAILY SPRAY-OVERS TO ACHIEVE OPTIMUM EXTRACTION OF COLOR, TANNIN, AND FLAVORS.
- + MALOLACTIC FERMENTATION IS INDUCED AND THE WINE IS AGED 12 MONTHS IN AMERICAN OAK BARRELS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
TA: 0.53 G/100ML

PH: 3.83

ALCOHOL: 13.7%

BLEND: 71.7% CABERNET SAUVIGNON 28.3% MERLOT