



SNOQUALMIE

2016
WINEMAKER'S SELECT RIESLING
COLUMBIA VALLEY

WINEMAKER COMMENTS:

"Hints of sweet apricot and pear aromas give way to luscious fruit and spice flavors on the palate followed by a crisp clean finish."

– JOY ANDERSEN, WINEMAKER

VINTAGE

- THE 2016 VINTAGE EXPERIENCED THE BEST OF BOTH WORLDS WITH A HOT SPRING AND EARLY SUMMER. A COOLER THAN NORMAL END OF THE RIPENING SEASON ALLOWED THE WINES TO HAVE RIPENESS, YET MAINTAIN FRESHNESS AND ELEGANCE.
- THE EARLY DRY AND WARM SPRING, COMBINED WITH COOLER TEMPERATURES IN AUGUST AND SEPTEMBER, SLOWED DOWN RIPENING AND RESULTED IN THE LONGEST HARVEST ON RECORD IN WASHINGTON STATE.
- OVERALL, 2016 SAW VERY FAVORABLE GROWING CONDITIONS, PRODUCING WINES WITH NICELY RESOLVED TANNINS AND MATURITY.

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

- RIESLING GRAPES WERE HARVESTED AT THE PEAK OF FLAVOR RIPENESS.
- A COOL FERMENTATION WAS USED TO PRESERVE THE NATURAL FRUIT AND ACID STRUCTURE OF THE GRAPES, WHICH EMPHASIZES THE VARIETAL'S CHARACTERISTICS AND TERROIR IMPRESSIONS.



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TECHNICAL DATA

VINEYARDS: 100% COLUMBIA VALLEY
TOTAL ACIDITY: 0.73
PH: 3.03G/100ML

ALCOHOL: 10.7%
RESIDUAL SUGAR: 5.55
BLEND: 95% RIESLING 5% VIOGNIER