



OVERVIEW



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Snoqualmie winery, named after the mountain pass that serves as the gateway to Washington wine country, has been making wines that reflect the balance and natural beauty of the Pacific Northwest for more than three decades.

As part of Snoqualmie's longtime commitment to maintaining and advancing the natural quality of the Northwest, the winemaking team takes an active interest in the local community and environment. It is Snoqualmie's belief that taking good care of vineyards and local environment are essential steps towards making the best wines possible.

All of Snoqualmie's wines are made using sustainable techniques; the Columbia Valley wines are fruit-forward, and offer classic varietal flavors that are immediately enjoyable, the ECO wines are crafted from certified organically grown grapes using organic practices, and the Reserve wines showcase the best winemaking techniques and vineyard selections.

Snoqualmie was one of first wineries in the state to craft wines from USDA-certified organically grown grapes, and as of 2008 has the largest certified organic vineyard in the state.

OWNERSHIP

Wholly-owned subsidiary of Ste. Michelle Wine Estates, Woodinville, Washington

VINEYARDS

Snoqualmie's vineyards lie within three distinct growing regions of the Columbia Valley, the Wahluke Slope, Horse Heaven Hills, and the Yakima Valley. The differences in the *terroir* within each vineyard provides an excellent opportunity to blend grapes that complement one another and create complex, award-winning wines.

PRODUCTS

COLUMBIA VALLEY WINES

Chardonnay
 Winemaker's Select Riesling
 Syrah
 Whistle Stop Red Wine Blend

ECO WINES

Made with certified organically grown grapes

 Riesling
 Chardonnay
 Cabernet Sauvignon

RESERVE WINES

Cabernet Sauvignon

DISTRIBUTION

Snoqualmie wines are available nationally in wine shops and fine dining restaurants