



# SNOQUALMIE

2017  
CHARDONNAY  
COLUMBIA VALLEY



**WINEMAKER COMMENTS:**

*“This Chardonnay opens with hints of orange blossom and aromas of citrus and pear fruit on the nose. The palate has a citrusy component with toasted sweet oak flavors and a balanced, creamy finish.”*



**VINTAGE**

THE 2017 GROWING SEASON WAS COOLER AND CROP YIELDS WERE SIGNIFICANTLY LOWER IN COMPARISON TO THE PAST TWO VINTAGES. THE LOWER TEMPERATURES DELAYED RIPENING AND HELPED TO RETAIN FRESH FRUIT AROMATICS AND MOUTHWATERING ACIDITY. DESPITE THE CHALLENGES OF A HARSH WINTER AND THE THREATS OF WILDFIRE DURING THE SUMMER, FRUIT QUALITY WAS QUITE GOOD.

**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 GENTLY PRESSING THE FRUIT, THE CLARIFIED JUICE WAS INOCULATED WITH YEAST. DEPENDING ON THE LOT, FERMENTATION LASTED THREE TO FOUR WEEKS.
- FERMENTATION TEMPERATURES WERE CAREFULLY MAINTAINED AT 55-65°F TO PRESERVE NATURAL FRUIT AROMATICS.
- THE STYLE OF THIS CHARDONNAY SHOWCASES PURE VARIETAL EXPRESSION OF WASHINGTON STATE FRUIT.



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**TECHNICAL DATA**

VINEYARDS: 100% COLUMBIA VALLEY  
TA: 0.59 G/100ML

PH: 3.51

ALCOHOL: 13.5%

BLEND: 95% CHARDONNAY, 5% VIOGNIER