

# SNOQUALMIE™

## VINTAGE

- ▼ The 2007 growing season was very similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season.
- ▼ As with 2005, this vintage lacked rainfall from the start of the season, which lead to smaller canopy growth and good, early fruit exposure.
- ▼ Ripening conditions and temperatures were excellent and low wind was reported throughout the season.
- ▼ Bud break occurred right on schedule and the onset of veraison was one week earlier than usual, an indication of a smaller crop with intense flavors and good sugar development.

## VINEYARDS

- ▼ Columbia Valley vineyards are located east of the Cascade Mountains and receive just 6 to 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.

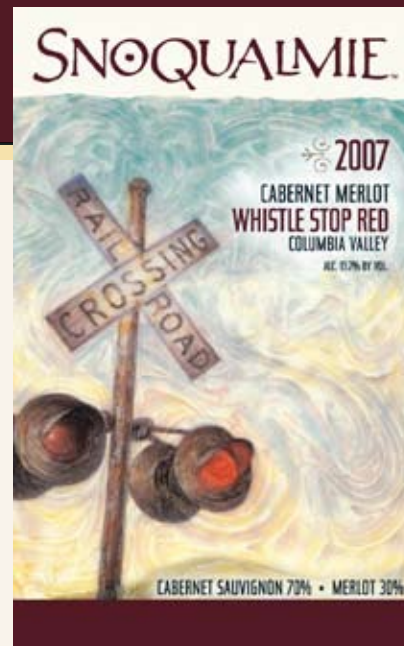
## WINEMAKING

- ▼ Grapes are crushed and allowed to soak on the skins for 48 hours, extracting color and tannin before fermentation is initiated with *Prise de Mousse* yeast.
- ▼ Gentle sprayovers extracted color and tannins three times per day.
- ▼ After 6 days on the skins, the wine is pressed off and placed in stainless steel tanks to complete fermentation. Malolactic fermentation is then initiated.
- ▼ Wine is aged 11 months in French and American oak barrels.
- ▼ Whistlestop Red is Snoqualmie's classic Cabernet-Merlot blend, suited for pairing with everyday meals.

## WINEMAKER COMMENTS

"Vibrant fresh fruit aromas of blackberries and juicy currant combine with hints of herb in this Bordeaux-style blend, named for the whistling trains that pass through the landscape of Eastern Washington's vineyards. The palate is full of the same black fruit flavor matched with soft supple tannin and rich, sweet oak."

*Joy Andersen*  
WINEMAKER



## 2007 COLUMBIA VALLEY WHISTLE STOP RED

### TECHNICAL DATA

Vineyards 100% Columbia Valley  
Harvest Date September 25, 2007  
Brix 27.0

### FERMENTATION DATA

Length 6 days on skins  
Yeast type *Prise de Mousse*

### WINE ANALYSIS

Total acidity 0.59 g/100 ml  
pH 3.55  
Alcohol 13.7%  
Blend 70% Cabernet, 30% Merlot

### FOOD PAIRINGS

Grilled Bleu Cheese Burgers  
Barbecued Chicken Pizza