



TASTING NOTES



2004 Columbia Valley Snapdragon

*70 percent Roussanne (Ciel du Cheval • Six Prong Vineyard. Both the Tablas Creek Clone)
30 percent Viognier Ciel du Cheval (UCD clone)*

Harvest and Cuvaison

All grapes were hand picked when flavors were judged optimal for the variety and the vineyard. The Roussanne grapes were foot stomped for 30 minutes then pressed. Foot stomping increases flavor extraction. The Viognier was whole cluster pressed. No exogenous tartaric acid was added to any of the lots. Fermentation was conducted in 70 percent stainless steel tanks and 30 percent new French Oak burgundy barrels. When fermentation was almost complete in the barrels the wine was reunited with the wine fermenting in tank. Temperature of fermentation was allowed to reach 68°. The malo-lactic fermentation was only partially completed to preserve acidity.

Élevage

Each lot was aged in stainless steel tank, blended, filtered sterile, and bottled in February 2005.

Winemakers' Notes

2004 was a challenging vintage beginning with a damaging winter, a scorching hot summer, two weeks of intermittent rain after Labor Day, then a fast and furious harvest. One could not pick grapes by numbers or be a "push button winemaker". The winemaker had to be constantly in vineyards tasting grapes and collecting his/hers samples for analysis to determine the optimum harvest day. 2004 will separate the wheat from the chaff in the Washington wine industry.

Roussanne is our favorite white grape variety. Capable of aging for many years, Washington Roussanne has aromas and flavors of lilacs, mango, orange peel, nutmeg, cardamom, wet stones, and spiced tea. Viognier is a hauntingly aromatic wine that explodes with peaches, apricots, and honeysuckle. We have steadily increased the percentage of Roussanne in the Snapdragon as the vines root systems have deepened in the soil and the resulting wine quality has improved. Barrel fermentation adds a layer of creaminess not apparent in previous years of the Snapdragon.

Snapdragon is a wonderful partner with an array of cuisine. Thai, gumbo, cold soups, and shellfish are idea candidates to serve the Snapdragon with.

14.3% alcohol • 530 cases bottled

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