



## TASTING NOTES

### 2005 Columbia Valley Snapdragon

55 percent Roussanne (Ciel du Cheval • Six Prong Vineyard • Rustic Ridge Vineyard)

45 percent Viognier (Ciel du Cheval • Dwelley Vineyard • Rustic Ridge Vineyard)

#### Harvest and Fermentation

All grapes were hand picked in the cool morning when flavors were judged optimal for the variety and the vineyard. All grapes were whole cluster pressed on the day of harvest. No exogenous tartaric acid was added. 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 75F°. The malo-lactic fermentation was only partially completed to preserve acidity.

#### Élevage

The Snapdragon was aged in four new Sirgue French Oak barrels and the remainder was aged in stainless steel tank, blended, filtered sterile, and bottled in February 2006.

#### Winemakers' Notes

2005 may be Washington's best vintage since 1999. Perfect ripening conditions during the fall allowed for optimal ripeness of tannins with balancing acidity.

Roussanne is our favorite white grape variety. Capable of aging for many years, Washington Roussanne has aromas and flavors of lilacs, mango, orange blossoms, nutmeg, cardamom, wet stones, and spiced tea. Viognier is a hauntingly aromatic wine that explodes with peaches, apricots, and honeysuckle. Barrel fermentation adds a layer of creaminess not apparent in previous years of the Snapdragon.

*14.3% alcohol • 1035 cases bottled*



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