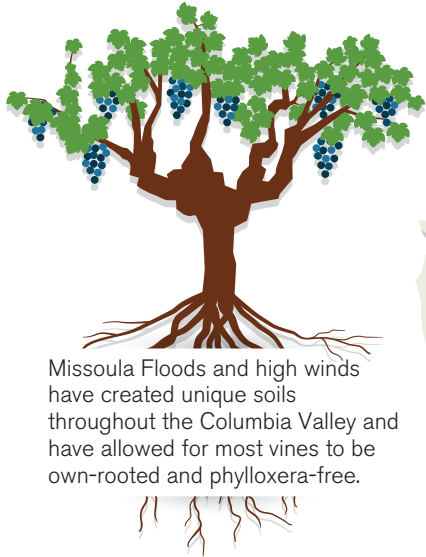
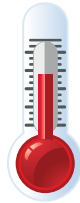


Washington Wine Region Key Facts



Missoula Floods and high winds have created unique soils throughout the Columbia Valley and have allowed for most vines to be own-rooted and phylloxera-free.



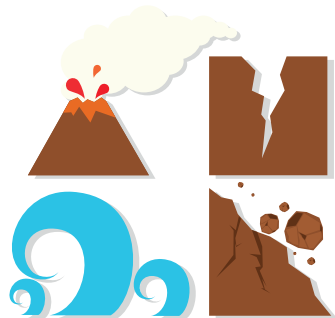
Heat accumulation may define flavors of fruit more than soil types. Not just how much heat you get, but how you get your heat that matters.



Olympic and Cascade Mountain ranges stop most of the rainfall from hitting central and eastern Washington. Average 6-9" of rain in the Columbia Valley. Walla Walla gets a little more due to the Blue Mountains.



Only really cold in the winter, summer is very warm with intense growing season producing smaller berries with well-preserved acidity, fully developed phenolics and concentrated flavors.



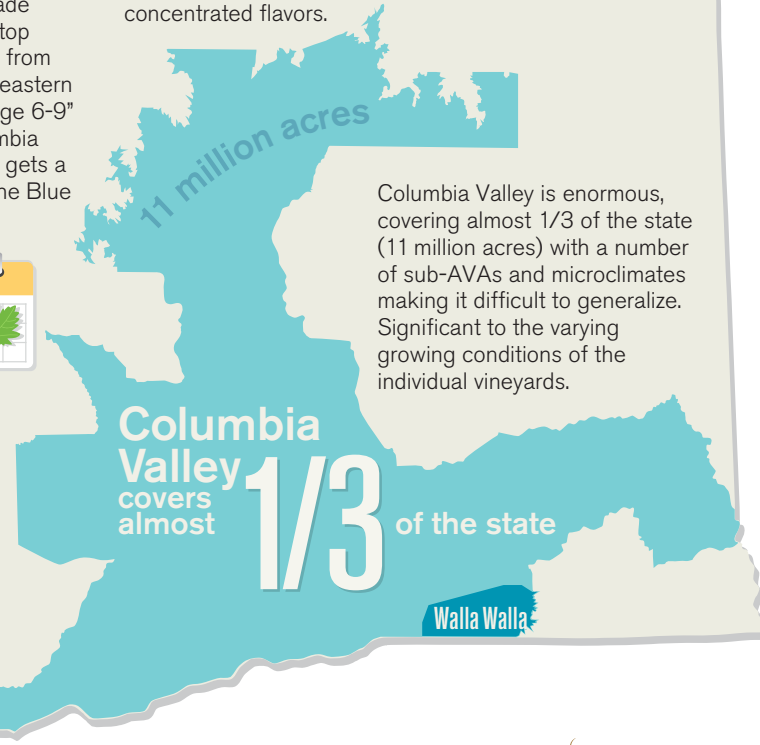
Volcanos, earthquakes, floods, latitude, ocean and mountain influences define the grape growing regions.



Fruit purity and intensity
Seldom muddy
Structural integrity, tighter phenolic profile



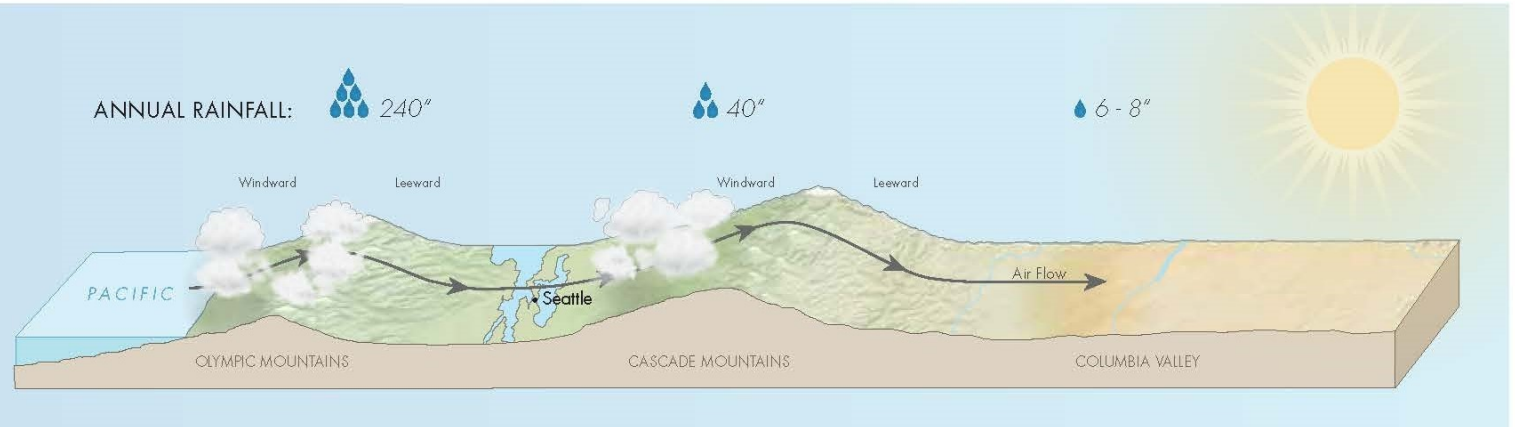
Growing season starts later than California, but due to longer days (latitude is roughly between Burgundy and Bordeaux), Washington catches up about halfway through the season to the rest of the west coast.



Columbia Valley is enormous, covering almost 1/3 of the state (11 million acres) with a number of sub-AVAs and microclimates making it difficult to generalize. Significant to the varying growing conditions of the individual vineyards.

RAIN SHADOW EFFECT

The Columbia Valley is protected from wet weather systems by two major mountain ranges, the Olympics and the Cascades, creating the perfect climate for wine in the warm and dry eastern part of the state.



Missoula Floods created vastly different soil types throughout the state.

The Wallula Gap where the Columbia and Walla Walla rivers meet



Fractured Basalt Block at Southwind Vineyard

