

CINDER

Snake River Valley AVA

In 2007, Snake River Valley was officially granted AVA status. It is a massive area of nearly 8300 square miles, distinguished by being a relatively flat river basin area ranging in elevation from 2100-3400 feet and surrounded by high mountains. But what conditions led to this area becoming one of the west's best regions for producing quality grapes?

The Snake River Valley is a rift, bounded on the north and south by fault zones. The continental crust is very thin here, allowing magma to well up and volcanoes to erupt periodically during the region's geologic past. Beginning around 5 million years ago, a basin formed as the crust sagged and was filled by a series of wetlands and lakes, the largest now known as Ancient Lake Idaho. Volcanic activity continued during this time; the cinders that inspire our name were erupted under the waters of Lake Idaho.

Over the millennia, Lake Idaho drained out through Hell's Canyon, leaving behind a valley filled with sediments. The power of water continued to influence the region – The Snake and Boise Rivers both carved out their courses in the valley, and toward the end of the last ice age, Lake Bonneville (now known as the Great Salt Lake) broke through Red Rock Pass in southeastern Idaho and drained in a cataclysmic flood through the Snake River Canyon, in the process, both deepening the canyon of the Snake River and covering a large portion in sediment. These sediments and rocks have been eroded by more recent rivers, helping create the terroir that is now home to the region's vineyards.

Many years ago, we decided that the Snake River Valley AVA would be where our adventure would take root. After meeting with great success and seeing the relationships with our growers strengthen over the years, we strongly believe that even though we can make incredible wines from this region right now, "the best is yet to come." We have a huge AVA, interesting volcanic soils, a great climate for Viognier, Tempranillo and Syrah (among others), and certainly much more to continue to learn from our wines, growers and the environment. It is a beautiful adventure!

For more information or to schedule an interview, please contact Joe Schnerr, 208-376-4023 or Joe@CinderWines.com.

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