

• BOOKWALTER WINERY •

894 TULIP LANE RICHLAND WASHINGTON 99352 • 1-877-667-8300

1983-2003 • CELEBRATING OUR 20TH YEAR

2002 • GEWURZTRAMINER • COLUMBIA VALLEY WASHINGTON

VINTAGE

The 2002 vintage was very warm and resulted in riper grapes at earlier stages than is typical for Washington. Cool sights for white wines were preferred to retain delicate fruit flavors and balanced acidity. White wine grapes were subsequently harvested as early as possible during the season and during the cool mornings to optimize lower sugars, higher acids and vivid flavors.

VINEYARDS

The vineyard sources for this wine are located in the Columbia and Yakima Valley Appellations. 84% Klingele, 6% Shaw & 4% Charbonneau.

WINEMAKING

Final Blend - 90% Gewurztraminer, 10% Johannisberg Riesling. All of the grapes were hand harvested, crushed, stemmed and pressed immediately after harvest. Clean juice was racked from the lees 3 days after settling in stainless tanks, the subsequent juice lees were filtered back into the body of the main blend to add more character and richness to the wine. Inoculated with M1 yeast, the fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters, acidity and fruit flavors. Fermentation was stopped approximately 30 days after yeast inoculation.

TECHNICAL DATA

Bottled December, 2002, cases produced 555, pH 3.8, TA .50, RS 2.4%, Average Brix at harvest 24, alcohol 12.6%.

TASTING NOTES

With a small amount Riesling blended into the wine to add fruit dimension and brighten the acidity, this pleasantly semi-sweet wine still retains the classic Gewurztraminer aromas of rose petals, cloves and nutmeg. Flavors of fresh tangerines, mangos, and nutmeg mingle throughout the body of the wine. Enjoy now through 2005.

BOOKWALTER CHARDONNAY PEDIGREE

This is the first year of Gewurztraminer production for the Bookwalter Winery. This wine has limited distribution and is generally only available at the winery through the tasting room and lounge.



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