

• BOOKWALTER WINERY •

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

1983-2003 • CELEBRATING OUR 20TH YEAR

2002 • MUSCAT BLANC • 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 Valley Appellation. 95% Russell, 5% Holmes.

WINEMAKING

Final blend – 100% Muscat. 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 Epernay II 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 939, pH 3.8, TA .60, RS 4.2%, Average Brix at harvest 24, alcohol 12.3%.

TASTING NOTES

This careful blend of Muscat Ottonel and Muscat Canelli grapes has created a wine with delicate aromas of nectarines, mangos and orange blossoms. Flavors of guava, pineapple and sweet melons delight the palate. Serve as an aperitif or an accompaniment to lighter desserts. Enjoy now through 2005.

BOOKWALTER CHARDONNAY PEDIGREE

Perennially rated as one of the top Muscat's from Washington State in The Wine Spectator, this wine has limited distribution and is generally only available at the winery through the tasting room and lounge.



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