

• BOOKWALTER WINERY •

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

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2002 • MERITAGE • COLUMBIA VALLEY • CHAPTER ONE

VINTAGE

The 2002 vintage was yet another vintage in which Washington experienced extraordinary growing conditions throughout the entire season. Warm, dry days coupled with cool nights during the summer followed by our fifth consecutive Indian summer allowed for extended hang time and symmetrical ripening of the fruit. The wines from this vintage are filled with big, opulent fruit, accented by forward, mouth-filling tannins from the warmer than usual growing season. Wines from the 2002 vintage will benefit from near-term cellaring and will certainly age gracefully for many years to come.

VINEYARDS

Our top two vineyards from Red Mountain and the Columbia Valley were chosen for this inaugural blend. 60% Ciel du Cheval and 40% Conner-Lee.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and destemming. After gentle crushing to maintain a high percentage of whole berries, the different wine lots were cold soaked in open and closed top fermentors for 24 to 48 hours. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punchdowns coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 5 and 12 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the aging process, the wines were gently racked from barrel to barrel every three months and egg white fined before bottling to help soften the tannins and improve the clarity of the wines.

FINAL BLEND

50% Merlot, 40% Cabernet Sauvignon and 10% Petit Verdot.

AGING

Aged for 22 months in new French oak barrels. All of the barrels were thin stave, medium toast with toasted heads from select forests and coopers.

CASES PRODUCED

240 six-packs

TECHNICAL DATA

Bottled October 2004, 240 six-packs produced, pH 3.51, TA .64, alcohol 14.5% by volume.

TASTING NOTES

This wine is the first release from our Platinum Series of fine wines. Chapter One is the culmination of years of hard work in the vineyards and cellar as Zelma and I chose our top two vineyards and five best barrels from the 2002 vintage. If you could categorize a wine as feminine or masculine, this wine is more feminine and elegant compared to our masculine and muscular 2002 Cabernet Sauvignon. Refined and restrained black cherry aromas coupled with darker fruits enveloped by a compliment of sweet vanilla oak, flavors of black fruit, pencil lead, licorice and sweet spices dance in a long, graceful finish. A special occasion wine only produced in the finest vintages and when the blend is merited.



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