

# • BOOKWALTER WINERY •

NEWS, EVENTS AND SPECIALS AT THE WINERY • PUBLISHED QUARTERLY • Q1 2003

1983-2003 • CELEBRATING OUR 20TH YEAR



## 2003 • GEWURZTRAMINER • COLUMBIA VALLEY WASHINGTON

### VINTAGE

The 2003 vintage was one of the warmest vintages in the last 10 years in Washington with hot weather lasting throughout the entire month of September. The last weeks of October finally brought arctic weather but not until all the grapes were ripened to their optimal potential. Cool nights for white wines were a prerequisite to retain delicate fruit flavors and reasonable acid levels.

### VINEYARDS

The vineyard sources for this wine are located in the Columbia and Yakima Valley Appellations. 53% Lewis & Clark and 47% Zillah Bluffs.

### WINEMAKING

Final Blend - 100% Gewurztraminer. All of the grapes were hand harvested, crushed, stemmed and pressed immediately after harvest. Clean juice was racked from the lees 2 to 3 days after settling in stainless tanks, the subsequent juice lees were filtered back into the body of the main blend. The juice was inoculated with M1 yeast. This yeast was used specifically to enhance the fruity aroma of the wine. 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, 2003, cases produced 662, pH 3.35, TA .49, RS 1.7%, alcohol 13.7%.

### TASTING NOTES

This off dry Gewurztraminer offers aromas of rose petals, grapefruits, cloves, tamarind and sweet melons. Flavors of pears, bananas and caramel are followed by a brisk finish. Enjoy now through 2006.

### BOOKWALTER GEWURZTRAMINER PEDIGREE

Just the second vintage of Gewurztraminer for Bookwalter, this wine is made in small quantities and is generally only available through specialty wine shops, restaurants, the winery tasting room and wine lounge.



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