

# • BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

## 2004 • CHARDONNAY 68% • VIOGNIER 32% COLUMBIA VALLEY WASHINGTON

### VINTAGE

The 2004 vintage was yet again another classic warm vintage with sustained sunshine and heat until early September. For the first time since 1997, early September brought cool weather and rains for nearly two full weeks that postponed harvest and allowed for additional hang time for the delicate white wines. Early concern about quality due to the winter freeze, spring rains and uneven bud break were quickly dismissed as the season progressed and the fruit evenly ripened and matured in typical Washington fashion. The 2004 white wines are again delicate, fruit forward and intensely varietal in nature.

### VINEYARDS

The vineyard source for this wine is located in the Columbia Valley appellation. 100% Stillwater Creek Vineyard.

### WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and destemming. After a gentle crushing to maintain a high percentage of whole berries, the grapes were basket pressed and the subsequent juice was moved to stainless tanks. The juice was cold settled for three days and racked off the juice lees to the final fermentation tanks. The juice was fined and then inoculated with EC 1118 and Simi White yeasts. These yeasts were used specifically to enhance the aromatics and the fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters and fruit flavors. Fermentation was stopped 30 days after yeast inoculation. The wine lees were stirred into the wine weekly for another two months to enhance the richness and varietal character of the wine before bottling.

### FINAL BLEND

68% Chardonnay and 32% Viognier.

### AGING

Fermented and aged in 100% stainless tanks.

### CASES PRODUCED

754 cases.

### TECHNICAL DATA

Bottled January, 2005, pH 3.67, TA .50, alcohol 13% by volume.

### TASTING NOTES

Made in the tradition of our unoaked Chardonnays, this is the first year we blended a small amount of Viognier into our Chardonnay to enhance the floral and fruity characters of the wine. The result is a wine that is highly aromatic and shows ripe banana, sweet pears and subtle violets. On the palate the wine is crisp, dry and displays green apple, pear and prominent lemon flavors. Enjoy now through 2008.



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