

• BOOKWALTER WINERY •

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

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2005 • ZILLAH BLUFFS • GEWÜRZTRAMINER • YAKIMA VALLEY WASHINGTON

VINTAGE

The 2005 vintage was atypical for Washington. With a cool, somewhat wet spring by our standards, less than 2 inches of precipitation, followed by only moderate heat throughout the summer, the year ended by delivering a slightly cooler and again somewhat wet fall. Although the weather was less intense than in previous years, the vintage still delivered exceptional quality due to the cooler ripening conditions and length of hang time the grapes were afforded with this particular weather pattern. Harvest extended well into November, a rarity before the final frosts hit and brought a quick conclusion to the 2005 vintage. The red wines from this vintage show fantastic, bright red fruit with ripe, soft tannins and the white wines are delicate, fruit forward and show intense varietal character.

VINEYARDS

The vineyard source for this wine is located in the Yakima Valley appellation. 100% Zillah Bluffs Vineyard.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and de-stemming. 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 tank. The juice was fined and then inoculated with QA-23 yeast. This yeast was 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 40 days after yeast inoculation. The wine lees were mixed in the wine weekly for another two months to enhance the richness and varietal character of the wine before bottling.

FINAL BLEND

100% Gewurztraminer.

AGING

Fermented and aged in 100% stainless tanks.

CASES PRODUCED

788 cases.

TECHNICAL DATA

Bottled March, 2006, pH 3.22, TA .47, alcohol 13% by volume, RS 1.5%.

TASTING NOTES

Slightly drier with noticeably more acidity and litheness on the palate than our 2004 Gewurztraminer, this 100% stainless fermented, off-dry wine offers subtle aromas of vanilla beans, rose petals and orange blossoms. Flavors of ripe pears, figs, sweet melons and nutmeg are followed by a crisp, refreshing finish. Enjoy now through 2009.



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