

2007 CHARDONNAY-VIOGNIER

Columbia Valley • Washington

VINTAGE

The 2007 vintage was near perfect by all measures. It began with a slightly wet spring and moved to a typical dry summer, but not as hot as some previous Washington vintages. Summer continued late into September allowing for ideal ripening conditions. Late summer precipitation provided cooling for longer hang times, and grapes were harvested at optimal ripeness. Truly a very exciting vintage in Washington.

APPELLATIONS/VINEYARD

100% Columbia Valley: 100% Connor-Lee

FINAL BLEND

67% Chardonnay, 33% Viognier

AGING

Stainless steel

CASES PRODUCED

496 cases/750mL

TECHNICAL DATA

Bottled: February 1, 2008

Released: February 24, 2008

Co-Fermented in 100% Stainless Tanks

Acidity: 0.45

Alcohol: 14%

Sugar: 0.6%



894 TULIP LANE, RICHLAND, WASHINGTON 99352
1-877-667-8300 • WWW.BOOKWALTERWINES.COM

2007 CHARDONNAY-VOIGNIER

TASTING NOTES

This 100% stainless co-fermented, dry white wine blend offers vibrant aromas of pears, citrus and honeydew melons. Flavors of apricots and tropical fruit are framed in with a crisp, refreshing finish.

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, 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 then inoculated with specific white wine yeasts. These yeast were chosen to specifically to enhance the aromatics and the fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain delicate esters and fruit flavors. 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.



2007
CHARDONNAY 50% + VOIGNIER 40%
CHARDONNAY-VOIGNIER
COLUMBIANA VALLEY • WASHINGTON