

• BOOKWALTER WINERY •

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

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2002 • CABERNET SAUVIGNON • COLUMBIA VALLEY WASHINGTON

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

The vineyard sources for this wine are located in the Columbia Valley. 47% Conner-Lee, 40% Andrews Horse Heaven and 13% Wooded Island.

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

100% Cabernet Sauvignon

AGING

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

CASES PRODUCED

1155 cases

TECHNICAL DATA

Bottled October 2004, pH 3.60, TA .65, alcohol 14.5% by volume

TASTING NOTES

This is a powerhouse wine from a superb vintage that will certainly warrant some cellar time. If you enjoyed our 2001 Cabernet Sauvignon, the 2002 "kicks it up a notch" with its core strength and power coming from a 100% Cabernet Sauvignon base. The wine offers complex aromas of very ripe black fruit, licorice laced cassis, cedar, tar and leather accompanied by flavors of rich dark fruit, cocoa, anise and tobacco that line your palate through a lengthy finish.



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