

# • BOOKWALTER WINERY •

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

1983-2003 • CELEBRATING OUR 20TH YEAR



## 2002 • CHENIN BLANC • COLUMBIA VALLEY WASHINGTON

### VINTAGE

The 2002 vintage was very warm and resulted in riper grapes at earlier stages than is typical for Washington. Cool sights for white wines were preferred to retain delicate fruit flavors and reasonable acid levels. White wine grapes were subsequently harvested as early as possible during the season and during the cool mornings to optimize lower sugars, higher acids and richer flavors.

### VINEYARD

100% Ciel du Cheval Vineyard, Red Mountain.

### WINEMAKING

Final Blend - 100% Chenin Blanc. All of the grapes were machine harvested on September 13th and crushed and stemmed immediately after harvest. Clean juice was racked from the lees 3 days after settling in a stainless tank, the subsequent juice lees were filtered back into the body of the main blend to add more richness and character to the wine. Inoculated with *Prise De Mousse* yeast, the fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters and fruit flavors. Fermentation was stopped 45 days after fermentation was initiated.

### TECHNICAL DATA

Bottled April, 2003, cases produced 822, pH 3.45, TA .64. RS 3.4%, Brix at harvest 25, alcohol 13%.

### TASTING NOTES

Naturally aromatic, this Chenin fills the glass with aromas of grapefruit, peaches and Bartlett Pears. Crisp flavors of lemons, Granny Smith Apples and fresh honey finish sweet yet balanced against this wine's natural acidity. Enjoy now through 2005.

### BOOKWALTER CHENIN BLANC PEDIGREE

Always a favorite with the press and the consumers, this wine's predecessor was considered by *Sunset Magazine* to be "possibly the best Chenin Blanc in America".



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