

• BOOKWALTER WINERY •

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

1983-2003 • CELEBRATING OUR 20TH YEAR

2002 • CHARDONNAY • 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 balanced acidity. 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 vivid flavors.

VINEYARDS

The Vineyard sources for this wine are located in the Columbia Valley and Red Mountain Appellations. 90% Conner Lee & 10% Ciel du Cheval.

WINEMAKING

Final Blend - 90% Chardonnay, 10% Chenin Blanc. All of the grapes were machine harvested, crushed, stemmed and pressed immediately after harvest. Clean juice was racked from the lees 3 days after settling in stainless tanks, the subsequent juice lees were filtered back into the body of the main blend to add more character and richness to the wine. Inoculated with M1 and Prise de Mousse yeasts, the fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters, acidity and fruit flavors. Fermentation completed approximately 30 days after yeast inoculation.

TECHNICAL DATA

Bottled April, 2003, cases produced 398, pH 3.7 TA .70, RS .6%, Average Brix at harvest 24, alcohol 14%.

TASTING NOTES

By using no oak whatsoever during the fermentation or aging process and by adding a hint of Chenin Blanc to brighten the acidity, this contrarians approach to Chardonnay production produces a wine with crisp lemon, green apple and banana flavors while retaining the Chardonnay grapes natural highlights. Dry and balanced this wine can be paired with a wide variety of lighter cuisine. Enjoy now through 2005.

BOOKWALTER CHARDONNAY PEDIGREE

A best buy for years in various publications, this wine is now only available at the winery through the tasting room and lounge.



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