

• BOOKWALTER WINERY •

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

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2004 • COLUMBIA VALLEY WASHINGTON • MERLOT

The 2004 vintage was yet again another classic warm vintage with sustained sunshine and heat until early September. For the first time since 1997, early September brought cool weather and rains for nearly two full weeks that postponed harvest and allowed for additional hang time and flavor development. Early concern about quality due to the winter freeze, spring rains and uneven bud break were largely dismissed as the season progressed and the fruit ripened evenly and matured in typical Washington fashion. The red wines from this vintage display predominately red fruit characteristics, subtle earth tones accentuated by soft, ripe tannins.

VINEYARDS

The vineyard sources for this wine are located in the Horse Heaven Hills, Red Mountain and Columbia Valley appellations. 32% Ciel du Cheval, 26% Aldercreek, 26% Stillwater Creek and 16% Andrews Horse Heaven Hills Vineyard.

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 85 degrees Fahrenheit. Two to three daily punchdowns coupled with aerative pump overs precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 10 and 15 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

84% Merlot, 8% Malbec and 8% Petit Verdot.

AGING

Aged for 15 months in new and one year old French oak barrels. All of the barrels were thin stave, medium toast with toasted heads from the select coopers of Francois Freres, Treuil and Radoux.

CASES PRODUCED

1171 cases

TECHNICAL DATA

Bottled January, 2006, pH 3.75, TA .57, alcohol 14.5% by volume

TASTING NOTES

Like all of our wines, our 2004 Merlot is aged exclusively in hand selected, small French oak barrels that are meticulously chosen for their richness and suitability for a particular variety of wine. Our 2004 Merlot blend was aged for 15 months in Francois Freres, Treuil and Radoux barrels that beautifully framed in the Merlot, Malbec and Petit Verdot fruit from this vintage. The final blend displays spicy vanilla, chocolate, espresso and candied cherries on the nose followed by concentrated flavors of sweet black cherries, black currants, cassis and cocoa all wrapped with a hint of earthiness on the palate. The wine is viscous and the tannins are sweet, lush and linger on the palate for nearly one full minute.



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