

# • BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

## 2004 • RIESLING • COLUMBIA VALLEY WASHINGTON

### VINTAGE

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 for the delicate white wines. Early concern about quality due to the winter freeze, spring rains and uneven bud break were quickly dismissed as the season progressed and the fruit evenly ripened and matured in typical Washington fashion. The 2004 white wines are again delicate, fruit forward and intensely varietal in nature.

### VINEYARDS

The vineyard sources for this wine are located in the Columbia and Yakima Valley appellations. 75% Benton Terril and 25% Zillah Bluffs Vineyard.

### WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and destemming. After a gentle crushing to maintain a high percentage of whole berries, 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 and then inoculated with Epernay yeast. This yeast was used specifically to enhance the aromatics and the fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters and fruit flavors. Fermentation was stopped 35 days after yeast inoculation. The wine lees were stirred into the wine weekly for another two months to enhance the richness and varietal character of the wine before bottling.

### FINAL BLEND

100% Riesling.

### AGING

Fermented and aged in 100% stainless tanks.

### CASES PRODUCED

556 cases.

### TECHNICAL DATA

Bottled January, 2005, pH 3.36, TA .65, alcohol 13% by volume, RS 1.9%.

### TASTING NOTES

Our 2004 Columbia Valley Riesling is slightly drier than our previous Riesling efforts however it still maintains that classic pineapple, peach and sweet pear profile that our customers have come to enjoy with the addition of a flinty, minerality and racy acidity that balances against the fruit sweetness of the wine. Enjoy now through 2008.



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