

• 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 • CABERNET SAUVIGNON

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 ultimately 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 Columbia Valley, Horse Heaven Hills and Red Mountain appellations. 56% Conner-Lee (vine age, 18 years), 39% Andrews, McKinley Springs Vineyard (vine age, 6 years) and 5% Ciel du Cheval Vineyard (vine age, 8 years).

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 pumpovers 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 aged separately 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

90% Cabernet Sauvignon, 4% Malbec, 4% Petit Verdot and 2% Merlot.

AGING

Aged for 20 months in new and one year old French oak barrels. All of the barrels were thin stave, medium toast with toasted heads mostly from the select coopers of Taransaud and Sylvain.

CASES PRODUCED

1884 cases 750 ml

162 cases of magnums

TECHNICAL DATA

Bottled July, 2006, pH 3.70, TA .61, alcohol 14.8% by volume

TASTING NOTES

Like all of our red wines, our 2004 Cabernet Sauvignon 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 Cabernet Sauvignon blend was aged for 20 months in mostly Taransaud and Sylvain barrels that beautifully framed in and lifted the fruit and earthiness from this vintage. The final blend displays bright cherry, black currants, graphite, cedar and cigar box aromas. Flavors of plums, cherries and bitter sweet chocolate are wrapped around a core of dusty earth, tobacco and dried herbs. The wine finishes with ripe, fine-grained tannins that linger on the palate.



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