

• BOOKWALTER WINERY •

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

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2005 • STILLWATER CREEK • CHARDONNAY 58% • VIOGNIER 42% COLUMBIA VALLEY WASHINGTON

VINTAGE

The 2005 vintage was atypical for Washington. With a cool, somewhat wet spring by our standards, less than 2 inches of precipitation, followed by only moderate heat throughout the summer, the year ended by delivering a slightly cooler and again somewhat wet fall. Although the weather was less intense than in previous years, the vintage still delivered exceptional quality due to the cooler ripening conditions and length of hang time the grapes were afforded with this particular weather pattern. Harvest extended well into November, a rarity before the final frosts hit and brought a quick conclusion to the 2005 vintage. The red wines from this vintage show fantastic, bright red fruit with ripe, soft tannins and the white wines are delicate, fruit forward and show intense varietal character.

VINEYARDS

The vineyard source for this wine is located on the Royal Slope in the Columbia Valley appellation. 100% Stillwater Creek Vineyard.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and de-stemming. 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 Simi White 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 72 days after yeast inoculation. The wine lees were mixed in the wine weekly for another month to enhance the richness and varietal character of the wine before bottling.

FINAL BLEND

58% Chardonnay and 42% Viognier.

AGING

Co-fermented and aged in 100% stainless tanks.

CASES PRODUCED

521 cases.

TECHNICAL DATA

Bottled March, 2006, pH 3.38, TA .47, alcohol 14% by volume, RS 0.5%

TASTING NOTES

By blending 10% more Viognier into this year's wine, this 100% stainless fermented, dry white wine expresses more vibrant aromas of grapefruits and gooseberries wrapped with a hint of grassiness. Flavors of ripe citrus, sweet pears and honeydew melons are followed by a crisp, refreshing finish. If you enjoy un-oaked Viognier's more than Chardonnay, this is your blend. Enjoy now through 2009.



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