

• BOOKWALTER WINERY •

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

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2005 • COLUMBIA VALLEY WASHINGTON • MERLOT

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.

APPELLATIONS/VINEYARDS

Red Mountain 67%: Ciel du Cheval 35%, Klipsun 32%,
Columbia Valley 33%: Conner-Lee 24% and Stillwater Creek 9%.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before 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 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

90% Merlot, 7% Malbec, and 3% 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 François Frères, Treuil and Radoux.

CASES PRODUCED

1453 cases 750ml
82 cases 1.5L

TECHNICAL DATA

Bottled February, 2007, pH 3.74, TA .55, alcohol 14.8% by volume

TASTING NOTES

Continuing our long tradition of Merlot's aged exclusively in small French oak barrels and blended with small amounts of Malbec and Petit Verdot, our 2005 Merlot displays our signature chocolate, espresso, bright cherry and clove aromatics. The wine enters the palate with sweet plum and cherry flavors and transitions seamlessly into a mid-palate that is broad and viscous. The wine finishes with hints of vanilla and allspice followed by ripe, sweet tannins that linger for nearly one full minute.

