

# • BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

## 2006 • STILLWATER CREEK • CHARDONNAY 67% • VIOGNIER 33% COLUMBIA VALLEY WASHINGTON

### VINTAGE

The 2006 vintage will go down as fairly average in regards to weather, but an extraordinary vintage in respect to flavor and complexity. With a cool, somewhat wet spring by our standards, less than 2 inches of precipitation, followed by two significant heat spells in excess of 100 degrees in June and August, the weather during the 2006 season can simply be characterized and somewhat up and down. September began cool and slightly wet, then opened up to the most ideal 80 degree weather for nearly three full weeks. The balance of October was sunny, yet cool with some precipitation and finished with what now seems to be commonplace Halloween freezes. If your fruit was not in the building by October 30, you were subjected to a week of weather in the low teens. The white wines from 2006 are delicate, round and show charming varietal character.

### APPELLATIONS/VINEYARDS

Columbia Valley 100%; Stillwater Creek Vineyard 100%.

Located atop the Royal Slope in the Frenchman Hills, the grapes at Stillwater Creek are grown at 1100 feet elevation.

### 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 50 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

63% Chardonnay and 37% Viognier.

### AGING

Co-fermented and aged in 100% stainless tanks.

### CASES PRODUCED

579 cases.

### TECHNICAL DATA

Bottled February, 2007, pH 3.62, TA .45, alcohol 14% by volume, RS .6% (1/2%)

### TASTING NOTES

Our third vintage of this co-fermented blend has resulted in another outstanding aromatic and flavorful white wine. The Chardonnay from the 2006 vintage was extraordinary and deserved to take center stage more so than the Viognier. The 2006 Chardonnay-Viognier is very tropical and shows aromas of mango and banana with only subtle hints of citrus and grassiness. Flavors of ripe pear, honeydew melons and pineapple are followed by a round, lush finish.

