

• BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2006 • STILLWATER CREEK • CHARDONNAY • DIJON CLONES 75 & 95 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 reliable 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 44 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

100% Chardonnay Dijon Clones 75 & 95.

AGING

Fermented and aged in 100% stainless tanks.

CASES PRODUCED

101 cases.

TECHNICAL DATA

Bottled February, 2007, pH 3.59, TA .48, alcohol 14% by volume, RS .46%

TASTING NOTES

The two Dijon clones of Chardonnay from this vineyard simply deserved to remain unadulterated with wood or blending, hence our first stand alone chardonnay in over five years. The wine is elegant and sophisticated showing aromas of ripe melon, sweet pears and subtle lemon. Flavors of butterscotch, finely ground cashews and tropical fruit are followed by a round, full finish.

