

# • BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

## 2006 • RIESLING • 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

100% Columbia Valley; 57% Charbonneau, 43% Stoneridge Vineyards.

### WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and de-stemming. After crushing, the grapes were pressed and the subsequent juice was moved to stainless tanks without exposure to any oxygen. The juice was cold settled for three days and racked off the juice lees to the final fermentation tanks. The juice was then inoculated with 58W3 and Cross Evolution yeast. These yeasts were selected to enhance the aromatics and build greater complexity in the wine along with mouth feel volume and richness. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters and fruit flavors. Fermentation was stopped 22 days after yeast inoculation. The wine lees were stirred in the wine weekly for another 30 days to enhance the richness and varietal character of the wine before bottling.

### FINAL BLEND

100% Riesling.

### AGING

Fermented and aged in 100% stainless tanks.

### CASES PRODUCED

666 cases.

### TECHNICAL DATA

Bottled February, 2007, pH 3.34, TA .55, alcohol 12.9% by volume, RS 1.0%.

### TASTING NOTES

Our 2006 Columbia Valley Riesling offers our trademark heady aromatics of tangerine, apricots and zesty citrus. White peach, sweet pear and ripe melon flavors are followed by a racy acidity that creates a sensation of almost dryness on the palate even though a small amount of sugar remains in the wine. **Note: Having seen the evolution of our Riesling for over 20+ years, with bottle aging, the fermentation aromatics of Bazooka bubblegum will develop into classic and very subtle petroleum aromas.**



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