

• BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

LOT 18 • RED WINE • COLUMBIA VALLEY WASHINGTON

VINTAGE

This unique multi-vintage wine is a blend from the outstanding vintages of 2003 (81%), 2002 (17%) and 2001 (2%). The lot number indicates in sequential order how many multi-vintage blends our winery has produced since 1983.

VINEYARDS

Eight vineyards from the Red Mountain and Columbia Valley appellations make-up this wine.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and 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 90 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 5 and 12 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. The various wines for our "Lot" program are chosen after final selection is made for our varietal wine program. Generally, the "Lot" wines include younger vine fruit and press wine from our older more established vineyards.

FINAL BLEND

54% Cabernet Sauvignon, 39% Merlot, 3% Malbec, 2% Cabernet Franc and 2% Syrah.

AGING

All of the various lots for this wine were aged in 2 to 3 year old 100% French oak barrels for varying amounts of time depending on the vintage.

CASES PRODUCED

1674 cases

TECHNICAL DATA

Bottled January, 2005, pH 3.75, TA .59, alcohol 14.5% by volume

TASTING NOTES

Lot 18 is rich, complex and undeniably a Cabernet Sauvignon based wine that benefits from having three outstanding vintages blended into one wine. This careful blend is very aromatically pleasing and displays an array of sweet cedar, vanilla, Bing Cherry and subtle spices. On the palate the wine is viscous, full of blackberries, plum, licorice and spice followed by firm, sweet tannins framed in by balanced acidity.



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