



# 2016 | OLD VINE CHENIN BLANC

WILLARD VINEYARD  
YAKIMA VALLEY A.V.A.

Lean vibrant Chenin aromas fill our refreshingly dry wine with star fruit, grapefruit and anise. This modern rendition of a wine made originally at Bookwalter since 1983 is a delight, offering a savory fruitiness from the concrete egg aging on lees creating a complex profile. The smooth texture assures this wine pairs with a wide range of foods throughout the seasons, along with being enjoyed as an aperitif.

## VINTAGE

Vintage 2016 was long in the Columbia Valley. Success was due to our cool nights during ripening and experienced farming care. A long history with this 1980 vineyard afforded us good vine care and our predictable harvest. Harvested October 10, we enjoyed the full character of the vintage. Fruit color was an ideal shade of green turning golden with ripe flavors and balanced acid.

## WINEMAKING

Harvested and soaked on the skins for extract before we pressed, we fermented cold in tank as whole juice developing the wines for smooth texture. Fermented with VL3 yeast to emphasize its flowery tones, we aged it the concrete egg for four months on lees then filtered for bottling. Bottled young for freshness this wine will age for five years as a fruity wine aging into honey and savory flavors.

### APPELLATIONS & VINEYARDS

Yakima Valley 100% | 100% Willard Vineyard  
1980 Block

### FINAL BLEND

100% Chenin Blanc

### AGING

100% concrete egg  
for 4 months

**CASES PRODUCED** 350 12-pack cases/750mL

**TECHNICAL DATA** Bottled: Winter 2017 • Alcohol: 13.2% by volume • pH: 3.20 • TA: .63 • RS: 2g/L "dry"

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