



2016 | RIESLING

NEUSTADT CLONE
BACCHUS VINEYARD
COLUMBIA VALLEY

A bright white, the wine leads with pears, Granny Smith apples and anise. The young wine opens well with air, tasting fruity and flowery for hours. This Riesling can age well developing savory flavors over several years. The purity of Riesling fruit is the focus in the first years, with fruit and flowers showing up in this rich smooth textured white. Best served at fridge temperature, Riesling pairs well with rich and light foods alike.

VINTAGE

Vintage 2016 was long in the Columbia Valley. The success of our Washington state vintage was due to our cool nights during ripening and experienced farming care. Harvested September 10, the fruit was full of flavor, which afforded us generous extraction of flavors from the skins. Our long history harvesting the Bacchus Vineyard afforded us a predictable harvest in this extraordinary year, protecting the fruit from sunburn with a full canopy of leaves.

WINEMAKING

Hand-harvested Riesling was whole cluster pressed, slowly creating a light clean juice. We fermented cold at 48°F from whole juice with VL3 yeast in stainless tank. The wine kept its pure varietal expression of pears and flowers and white grape. Aged four months on lees, we then filtered just prior to bottling. Bottled young for freshness this wine will age for many years.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Bacchus Vineyard

FINAL BLEND

100% Riesling, Neustadt Clone

AGING

100% stainless steel tank

CASES PRODUCED 588 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2017 • Alcohol: 12.5% by volume • pH: 3.10 • TA: .62 • RS: 18g/L

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