



# 2018 | READERS SAUVIGNON BLANC COLUMBIA VALLEY A.V.A.

Our first Sauvignon Blanc we grew at Conner Lee Vineyard, where we've grown decades of outstanding white wines. Grown in a cool, elevated site in the larger sunny and warm Columbia Valley, Sauvignon Blanc can thrive. We choose a classic stainless steel fermented style you'll enjoy. The bright youthful lemony-apple fruit has light flowery tones and just a kiss of toast from 20% barrel fermentation. This full-bodied, bright, lip-smacking Sauvignon Blanc can match a meal of fresh spring greens, summer fish or join a book by the pool and become an inspiration for dinner.

## VINTAGE

2018 offered picture-perfect ripeness and good freshness of acidity for this rich and bright Sauvignon Blanc style everyone loves. A clean crop of yellow green fruit was ripe in late September. Together at Conner Lee Vineyard we've grown outstanding white wines for 25 years. The early budbreak and sunny, warm summer led into mild September days with cold nights when we harvested at dawn at ideal ripeness.

## WINEMAKING

Dawn harvesting done in late summer preserves acidity and keeps fruit cold for better flavor when pressing white wines. Whole cluster pressed the morning of harvest, the cold juices were racked to tank to ferment cold in stainless steel. We chose VL3 yeast to enhance the flowery tones and fermented cold slowly at 50°F. We barrel fermented a small amount for reserve styled Fume Blanc. We used three puncheons in this blend and one barrel of Sémillon for complexity and richness. Aged for four months and bottled young, we captured the favorite style of bright and rich, ripe and floral Sauvignon Blanc. Ready to drink young where it carries itself with many varied foods.

## APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

## FINAL BLEND

95% Sauvignon Blanc  
5% Sémillon

## AGING

Fermented in  
80% steel and 20%  
French oak barrels

**CASES PRODUCED** 525 12-pack cases/750mL

**TECHNICAL DATA** Bottled: March 4, 2018 • Alcohol: 13.2% by volume • pH: 3.45 • TA: .6 • RS: 1g/L

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