



2019 | OLD VINE CHENIN BLANC

WILLARD VINEYARD
YAKIMA VALLEY A.V.A.

The 2019 Chenin Blanc is light straw in color with aromas of green melon, chamomile and golden apple. This wine opens with flavors of lemon pith, ripe apple and honeydew. It has racy acidity that will complement lots of foods. Pair this with Fiction's Pork Tenderloin Tortellini with pickled mustard seed.

VINTAGE

2019 was a warm vintage, which provided a beautiful canvas to craft our most flavorful white wines ever. The weather in Eastern Washington was slow and steady, with very few extremes which helped develop crisp acidity and floral esters, elevating the flavor profile of the wines. Each of our releases showcase specific vineyard designations that are displayed in each bottle.

WINEMAKING

Harvested by hand and then hand-sorted, the wine was whole-cluster pressed and fermented cold in-tank, developing the wines for smooth texture, Fermented with cultured yeast to emphasize its flowery tones, We aged it in stainless steel for six 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

Steel tank fermented
for 2 months and
finished in egg for
1 month

CASES PRODUCED 142 12-pack cases/750mL

TECHNICAL DATA Bottled: Spring 2020 • Alc.: 13.0% by vol. • pH: 3.50 • TA: 7g/L • RS: 1g/L "just dry"

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