

2020 READERS CHARDONNAY



SENSORY NOTES

Pouring the 2020 Readers Chardonnay in your glass, you are met with hues of fleshy white pear and honeysuckle. The aromatics on this wine are bright and fruity that transports you to thoughts of a tropical summer. Notes of pear, starfruit, pineapple, mango, and white flowers delight your senses as you prepare to take your first sip. On the palate, this wine has tropical fruit, citrus, and crisp Asian pear. The finish on this wine is bright and light, leaving you refreshed and wanting more.

VINTAGE & WINEMAKING

2020 was a relatively warm year for Washington with a significantly smaller crop than average. Bud break began in mid-April, well-aligned with historical averages. October temperatures were above average before a freeze event on October 25th brought the growing season to a close in many locations. While the crop was smaller, the combination of smaller berries and extended hang time is traditionally a recipe for high-quality wines in Washington. After harvest, the Chardonnay and Viognier were co-fermented in stainless steel to preserve the freshness and tropical aromas.



DRINKING WINDOW & SERVING

We recommend to serving this wine chilled. This Chardonnay is intended to be consumed young.



FOOD PAIRINGS

We recommend serving this Chardonnay with goat cheese fondue, fresh summer salads, and seafood.

APPELLATIONS

Columbia Valley A.V.A
100% Conner-Lee Vineyard

FINAL BLEND

77% Chardonnay
23% Viognier

TECHNICAL DATA

Cases Produced: 1854 pH: 5.9
Bottled Spring 2021 TA: 5.9 g/L
Alcohol: 12.9% RS: 3g/L

AGING

STAINLESS STEEL FERMENTED
& AGED



J. BOOKWALTER WINERY: 1695 MALIBU PR NE • RICHLAND, WA • 509.627.5000

J. BOOKWALTER TASTING STUDIO: 14810 NE 145TH ST. BLD B • WOODINVILLE, WA • 425.488.1983

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