

2021 READERS SYRAH



SENSORY NOTES

Our 2021 Readers Syrah is very expressive aromatically with beautiful color shining through the glass. Rich royal purple hues gleaming through this wine really set the tone before you even take your first sip. The aromatics and flavors are ripe plum, dark chocolate-covered cherries, boysenberry, and wild forest fruits. There are also savory components that have come together harmoniously with the fruit aspects of this wine with forest floor and black pepper notes coming through. Unsweetened cocoa, chocolate truffle, and espresso expressions dance through the drinking experience. This wine is soft, juicy, and creamy in texture from your first sip to your last. This wine finishes savory with silky tannins leaving your palate satisfied.

VINTAGE & WINEMAKING

The 2021 vintage was one of the warmest to date with several days in the Summer over 110 degrees. Bud break occurred in mid-April. Summer brought record temperatures at the end of June topping 115 degrees. Temperatures averaged around 90 degrees through summer with several days over 100 degrees. The crop was smaller than average but was packed with concentration and high quality, leading to another gorgeous Washington vintage. Our Syrah & Malbec were machine harvested and processed on October 1st and October 10th respectively. It was picked whole berry at its peak balance of sugar and acid. Fermentation was done on skins with pump overs and punch downs 2-3 times daily. The fermentation process lasted 10-14 days at warm temperatures ranging from 75-85 degrees to gain optimal extraction. Once the desired structural balance was reached, the wine was drained off skins and placed in neutral barrels where it began secondary fermentation. Once through malolactic fermentation, wine was sulfured and aged on lees until blended. The wine was then sterile filtered prior to bottling.



DRINKING WINDOW & SERVING

This Syrah has a drinking window of 5-7 years when cellared at 55F. Due to the screwcap closure, we recommend decanting before enjoying.



FOOD PAIRINGS

We recommend serving this wine with grilled meats, braised mushrooms, and burgers.

APPELLATIONS

100% Wahluke Slope A.V.A
100% Weinbau Vineyard

FINAL BLEND

80% Syrah
20% Malbec

TECHNICAL DATA

Cases Produced: 917 pH: 4.23
Bottled: Summer 2022 TA: 3.9 g/L
Alcohol: 14.8% RS: .34 g/L

AGING

Aged in neutral
French oak for 8 months



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

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THE BIRTHPLACE OF THE 2021 READERS SYRAH



WEINBAU VINEYARD

Weinbau Vineyard is one of the vineyards managed by Sagemoor Vineyards. It is located in the Wahluke Slope AVA, 12 miles east of the town of Mattawa WA, with 460 acres of wine grapes. In 1981 Weinbau was planted with Riesling, Chardonnay, and Gewurztraminer. Over the last 35+ years with experimentation, and feedback from winery partners, they have altered Weinbau's focus a bit. They still have some original Riesling and Chard vines from that 1981 planting, but they also now grow Cabernet Sauvignon, Syrah, Malbec, Mourvedre, Merlot, Carmenere, Grenache, and Cabernet Franc. Weinbau has a view of the Rattlesnake Mountains to the south, and the Saddle Mountains to the north. The land slopes gently south, with elevations ranging from 710-950 feet. Weinbau is a warm site with excellent air drainage, and soil is dominated by Kennewick silt loam with 2-5% slope. The consistency of soil type shows up in vine growth and subsequently in the wines.

WAHLUKE SLOPE A.V.A

Designated: 2006

Vineyards: 8,932 acres (3,615 hectares)

Top Varieties: Cabernet Sauvignon, Merlot, Chardonnay

Average Annual Precipitation: 6 inches

The entire Wahluke Slope appellation sits on a large alluvial fan, which has a constant, gentle grade of less than 8%. This makes the soils notably uniform over a large area. The uniformities in aspect, soil type, and climate are the major distinguishing features of the area.

Elevations vary between 425 feet above sea level by the Columbia River, which forms the western boundary, to 1,480 feet, though most vineyards lie below 1,000 feet. Precipitation averages less than 6 inches (15cm) annually. Irrigation is therefore required to grow vinifera grapes, as is the case in most of eastern Washington. Winds in the area lead to smaller leaf sizes and smaller grape clusters compared to other regions, concentrating the resulting wines. The topsoil is deep, wind-blown sand with a depth, on average, of more than 5 feet (150cm). This provides both ample drainage for vinifera vines and greater uniformity in plant vigor and ripening than seen in other areas of Washington. The appellation's slope and proximity to the Columbia River, which forms its western boundary, help minimize the risk of frost, which can affect other areas of the state. The area is geographically isolated, bordered by the Columbia River, Saddle Mountains, and Hanford Reach National Monument. As one of the warmest regions in the state, the Wahluke Slope is known primarily for red grape varieties, particularly Cabernet Sauvignon, Merlot, and Syrah. The appellation is a sub-appellation of the larger Columbia Valley.



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