


J. Bookwalter

PRESS RELEASE



VINTAGE:	NAME:	PHOTO:		
2022	Double Plot			
FINAL BLEND:				
100% Chardonnay				
SIGHT:	TASTE/FINISH/TEXTURE:			
Medium straw with golden hues	Lemon zest, apple blossom, lightly toasted almond. Fresh entry, creamy midpalate, mouthwatering finish.			
AROMATICS:				
Macadamia nut, white peach, cantaloupe				
APPELLATIONS:	VINEYARDS:			
100% Columbia Valley AVA	100% Conner Lee Vineyard			
COMMENDATIONS:				
Awaiting scores; 93-point historical average from Wine Enthusiast, James Suckling, and Owen Bargreen				
AGING:	CASE PRODUCTION:			
8 months: 60% French oak barrel 40% concrete	750 mL bottles: 6-packs - 812			
BOTTLING DATE:	ALCOHOL:	pH:	TA:	RS:
June 21, 2023	13.0%	3.81	6.6 g/L	0.35 g/L
VINTAGE NOTES:		WINEMAKING NOTES:		
<p>With an unpredictable weather pattern, winemakers were grateful to get all the fruit off the vines. A heavy snow in April resulted in bud break happening mid-May, and blooming into mid-June. With everything tracking two weeks behind schedule, we were saved by a gorgeous October that provided sunny days and warmer temps, allowing the fruit to ripen. 2022 fruit is highly concentrated and produced clusters larger than the state average.</p>		<p>Our Chardonnay was handpicked in early morning hours of Oct. 1 to retain natural freshness and crisp acidity. Using whole cluster, the fruit was gently pressed under reductive conditions. The juice was monitored for any shift in taste, pH, and color. Once the shift occurred, 60% was fermented in French oak barrels, while the remaining 40% was placed in concrete. Wine was fermented slowly and steadily in cooler temperatures, crucial for sustaining aromatics. The wine was aged on lees, which were stirred to add texture and body. Partial malolactic fermentation was implemented to conserve bright acidity.</p>		