

J. Bookwalter
PRESS RELEASE

VINTAGE: 2022		NAME: Readers Chardonnay			PHOTO: 
FINAL BLEND: 80% Chardonnay 20% Viognier					
SIGHT: Medium straw hues with a touch of gold tones		TASTE/FINISH/TEXTURE: Supple with hints of lemon zest and apricot; Rich mouthwatering feel with fresh lingering acidity			
AROMATICS: Honeysuckle, chamomile, apple					
APPELLATIONS: 100% Columbia Valley AVA		VINEYARDS: 100% Gamache Vineyard			
PAIRING RECOMMENDATION: Marinated Kosho tomatoes topped with grilled steelhead, accompanied by an arugula salad tossed in lemon vinaigrette and garnished with pine nuts.					
AGING: 100% Stainless steel - 4 months		CASE PRODUCTION: 750 mL bottles: 12-packs - 1,481			
BOTTLING DATE: Feb. 23, 2023	ALCOHOL: 14.5%	pH: 3.75	TA: 5.5 g/L	RS: 0.08 g/L	
VINTAGE NOTES: 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.		WINEMAKING NOTES: Harvested on October 15th, our Chardonnay and Viognier were machine picked early in the morning to keep them crisp and fresh. The fruit was gently pressed under reductive conditions, and the juice was carefully monitored for changes in taste and color. The early and late press portions were combined into one cuvée. After cool fermentation together in stainless steel, the wine was aged on lees and not allowed to go through malolactic fermentation to preserve acidity.			