

J. Bookwalter

PRESS RELEASE



VINTAGE: 2022		NAME: Readers Sauvignon Blanc			PHOTO: 
FINAL BLEND: 100% Sauvignon Blanc					
SIGHT: Pale straw		TASTE/FINISH/TEXTURE: Flavors of passion fruit, citrus fruit, honeydew melon; Zippy acidity, fresh mid-palate, and a mouth-watering finish			
AROMATICS: White peach, lime zest, grapefruit					
APPELLATIONS: 77% Horse Heaven Hills AVA 23% Columbia Valley AVA		VINEYARDS: 77% Alder Creek Vineyard 23% Conner Lee Vineyard			
PAIRING RECOMMENDATION: Buttermilk batter fried chicken breast on a bed of wild rice with golden raisins, english peas, and topped with a coconut curry.					
AGING: 100% stainless steel tank for six months		CASE PRODUCTION: 750 mL bottles: 12-packs - 3,030			
BOTTLING DATE: April 27, 2023	ALCOHOL: 13.2%	pH: 3.16	TA: 6.4 g/L	RS: 0.4 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: The key to a crisp Sauvignon Blanc is acidity. Picking in the early morning hours preserved overnight acids before daytime temperatures changed the chemistry of the fruit. Extracting juice using a gentle press, the early press juice was separated from late press to provide one product at two different acidity levels. After aging in steel tanks, the late press juice was gently added to the early press creating our beautiful Readers Sauvignon Blanc. Malolactic fermentation was avoided order to preserve lively acidity.			