

*J. Bookwalter*  
PRESS RELEASE



<b>VINTAGE:</b> 2021		<b>NAME:</b> Double Plot			
<b>FINAL BLEND:</b> 100% Chardonnay					
<b>SIGHT:</b> Light golden hue		<b>TASTE/FINISH/TEXTURE:</b> Rich & opulent, creamy viscous mid-palate, finishing with a fresh lingering acidity. Pear and peach notes on the palate and light toasted almonds.			
<b>AROMATICS:</b> Jasmine, baked green apple, apricot, brioche					
<b>APPELLATIONS:</b> 100% Columbia Valley AVA		<b>VINEYARDS:</b> 100% Conner Lee Vineyard			
<b>COMMENDATIONS:</b> Awaiting scores for 2021 vintage; 93-point historical average from Wine Enthusiast, James Suckling, and Owen Bargreen					
<b>AGING:</b> 100% Barrel Aged - 8 months		<b>CASE PRODUCTION:</b> 750 mL bottles: 6-packs - 568 12-packs - 19			
<b>BOTTLING DATE:</b> June 21, 2022	<b>ALCOHOL:</b> 13.8%	<b>pH:</b> 3.83	<b>TA:</b> 4.1 g/L	<b>RS:</b> 0.75 g/L	
<b>VINTAGE NOTES:</b> Despite a challenging spring with cold spells sweeping through the Columbia Valley in April, the 2021 vintage produced exceptional fruit, albeit in fewer clusters. However, a three-week heatwave in June during the harvest season led to smaller berries and fewer clusters. Despite this, the fruit maintained great acidity throughout the remainder of summer, resulting in concentrated flavors with strong tannins.		<b>WINEMAKING NOTES:</b> Fruit was handpicked in the early hours of Sept. 10 to ensure natural freshness and crisp acidity. We pressed the fruit whole cluster using a gentle press cycle under reduction conditions, then separated the free run and early press portions from the late press. All were barrel fermented at cool temperatures. The wine was allowed to age on lees till blending. Battonage added texture and structure. Malolactic fermentation was limited to retain a bright quality. The wine was sterile filtered prior to bottling.			