


J. Bookwalter
PRESS RELEASE



VINTAGE: 2022		NAME: Readers Chenin Blanc			PHOTO: 
FINAL BLEND: 100% Chenin Blanc					
SIGHT: Pale straw		TASTE/FINISH/TEXTURE: Flavors of nectarine, pear, green apple; Bright & lively, juicy mid-palate with a mouthwatering finish			
AROMATICS: Grapefruit, honeydew melon, chamomile					
APPELLATIONS: 100% Horse Heaven Hills AVA		VINEYARDS: 100% McKinley Springs Vineyard			
PAIRING RECOMMENDATION: Many opportunities to pair this wine. Our recommendations are a summer strawberry salad with mascarpone or a rich and creamy pork belly carbonara.					
AGING: 70% Concrete 30% Stainless steel		CASE PRODUCTION: 750 mL bottles: 12-packs - 273			
BOTTLING DATE: Feb. 23, 2023	ALCOHOL: 14.1%	pH: 3.54	TA: 6.3 g/L	RS: 0.011 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: Our Chenin Blanc was handpicked early in the morning to keep it fresh and acidic. After sorting, the whole-cluster fruit was lightly pressed under reduction conditions to retain its brightness. We separated the free run and early press portions from the late press portions to create two different cuvees. The early press being fermented in concrete helps induce more texture, and late press was fermented in stainless steel allowing for a crisp uplift. Avoiding malolactic fermentation allows the wine to preserve its true natural acidity.			