


*J. Bookwalter*  
PRESS RELEASE

<b>VINTAGE:</b> <b>2020</b>		<b>NAME:</b> <b>Readers Merlot</b>			
<b>FINAL BLEND:</b> 75% Merlot 12% Cabernet Sauvignon					
8% Cabernet Franc 5% Malbec					
<b>SIGHT:</b> Pale ruby with subtle garnet hues		<b>TASTE/FINISH/TEXTURE:</b> Flavors of plum, fig, and blackberry; Juicy expressions, suave mid palate, and lingering finish			
<b>AROMATICS:</b> Dark cherry, raspberry, clove					
<b>APELLATIONS:</b> 88% Columbia Valley AVA 12% Wahluke Slope AVA		<b>VINEYARDS:</b> 57% Dionysus Vineyard 31% Conner-Lee Vineyard 12% Weinbau Vineyard			
<b>PAIRING RECOMMENDATIONS:</b> Pappardelle pasta with a savory and herbaceous Bolognese sauce.					
<b>AGING:</b> 18-20 months 100% French oak barrels		<b>CASE PRODUCTION:</b> 750 mL bottles: 12-packs - 1,500			
<b>BOTTLING DATE:</b> Aug. 25, 2022	<b>ALCOHOL:</b> 15.0%	<b>pH:</b> 3.81	<b>TA:</b> 5.9 g/L	<b>RS:</b> 0.78 g/L	
<b>VINTAGE NOTES:</b> 2020 was a relatively warm year for Washington with a significantly smaller crop than average. Bud break began in mid-April, well-aligned with historical averages. October temperatures were above average before a freeze event on October 25th brought the growing season to a close in many locations. While the crop was smaller, the combination of smaller berries and extended hang time is traditionally a recipe for high-quality wines in Washington.		<b>WINEMAKING NOTES:</b> This Merlot blend was made using a combination of machine and hand-picked fruit in late September and early October. The fermentation process involved whole berry fermentation with various extraction techniques over a period of 10-14 days at warm temperatures. Once it reached the optimal structural balance, it moved into neutral oak barrels for secondary fermentation before resting on lees for 18 months.			