



2016 | 1RDRS6 READERS CHARDONNAY COLUMBIA VALLEY A.V.A.

Our Readers Chardonnay, previously Couplet, continues to be an outstanding 100% stainless steel co-fermented blend, which offers aromas of fresh citrus, honeysuckle, and peaches. The symphony of fruit on the palate echoes the aromas and is accented by minerality, quince and chamomile flowers. The wine enters the palate sweet, has a generous mouth coating mid palate, and remains seamless to the finish. With a heightened freshness, sweet fruit and balanced acidity, this wine is sporty enough to go anywhere.

VINTAGE

2016 was a bumper crop of great quality in another record warm year. The wines from 2016 are emblematic of the warm season and return to a delicious Washington state style with ripe, bright flavors supported by balanced acidity. This bright wine is the kind to enjoy young since it carries itself easily into many food settings.

WINEMAKING

Both the Chardonnay and the Viognier were harvested at optimal maturity, at cool night temperatures in late August. Chardonnay was harvested first, and then the Viognier juice was added to the fermentation a week later. We chose specific white wine yeast VL3 to enhance the flowery notes and fruitiness of the wine. Fermentation was slow at 58 degrees, maintaining the delicate aromas and fruit. We prepared for bottling in July to preserve the bright varietal character.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

76% Chardonnay
24% Viognier

AGING

Fermented and aged
in 100% stainless
steel tanks.

CASES PRODUCED 2,590 12-pack cases/750mL

TECHNICAL DATA Bottled: July 2017 • Alcohol: 13.6% by volume • pH: 3.58 • TA: .50 • RS: 3g/L

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