

J. Bookwalter
PRESS RELEASE

VINTAGE: 2022		NAME: Notebook Red			
FINAL BLEND:					
40% Merlot 34% Syrah		15% Cabernet Sauvignon 11% Malbec			
SIGHT: Ruby & garnet		TASTE/FINISH/TEXTURE: Bright & ripe fruit entry lends to a rich supple mid-palate accompanied with bold fruit and hints of savory herbs; balanced structure, and suave tannins			
AROMATICS: Ripe cherry, raspberry, hints of blackberry, mixed herbs, touch of vanilla mix with other baking spices					
APPELLATIONS: 100% Columbia Valley AVA		VINEYARDS: Various vineyards from prestigious growers throughout the Columbia Valley			
PAIRING RECOMMENDATION: Sunsets, campfires, and good conversations; great with barbecue as well, from saucy baby back ribs to crisp burnt ends					
AGING: Steel tank and Elevage		CASE PRODUCTION: 750 mL bottles: 12-packs - ~24,500			
BOTTLING DATE: Feb. 26, 2024	ALCOHOL: 14.7%	pH: 3.83	TA: 4.3 g/L	RS: 2.05 g/L	

<p>VINTAGE NOTES:</p> <p>2022 played out in a stark contrast to the hot 2021 vintage. A very mild, extended spring slowed bud break until late April/early May. Temperatures stayed mild in May; bloom finally started in mid June. Summer brought steady higher temps, with 110°F once in July. Fruit set hit in early July. Veraison was nearly two weeks past normal averages. The first fruit was pulled in late September. An extended warm fall blessed us with steady temperatures that balanced out the ripening until late October. Crop was much larger than average and packed with concentration and quality.</p>	<p>WINEMAKING NOTES:</p> <p>Sourced from esteemed vineyards throughout Washington State. Fermented on skins for 7-10 days on average with a combination of stainless steel tank and barrel aging.</p>
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