

*J. Bookwalter*  
PRESS RELEASE

<b>VINTAGE:</b> <b>2022</b>		<b>NAME:</b> <b>Readers Cabernet Sauvignon</b>		
<b>FINAL BLEND:</b> 76% Cabernet Sauvignon      5% Malbec 14% Syrah                              5% Merlot				
<b>SIGHT:</b> Dense dark garnet		<b>TASTE/FINISH/TEXTURE:</b> Juicy and full up front with a mid-palate full of ripe sweet cherries, plums, and blueberry compote. well-structured tannins, moderate acidity and bright fruit together result in a wonderfully balanced wine.		
<b>AROMATICS:</b> Sweet oak notes of vanilla, tobacco, cocoa, and allspice complemented by dried cherries, black currants, plum jam, and a light floral note.				
<b>APPELLATIONS:</b> 44% Horse Heaven Hills 21% Royal Slope		18% Wahluke Slope 17% Columbia Valley		
<b>PAIRING RECOMMENDATIONS:</b> Grilled New York strip steak and roasted vegetables, or other similarly hearty and rich dishes.				
<b>AGING:</b> 18-20 months barrel aged in 100% French oak barrels		<b>CASE PRODUCTION:</b> 750 mL bottles 12-packs - ~12,500		
<b>BOTTLING DATE:</b> March 4, 2024	<b>ALCOHOL:</b> 14.5%	<b>pH:</b> 3.78	<b>TA:</b> 5.2 g/L	
<b>VINTAGE NOTES:</b> 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.		<b>WINEMAKING NOTES:</b> Fruit was harvested with a mixture of machine and hand-picking in mid-Oct. at optimal balance of ripeness. Fermentation was done whole berry on skins with a mixture of pump overs, pulsair, and punch downs 2-3 times daily. The process lasted 10-14 days at 75-85°F for optimum extraction. Once the desired structural balance was reached, the wine was drained off skins into a mixture of new and neutral oak for secondary malolactic fermentation. Once through, it was sulfured and aged on lees until blended. The wine was sterile filtered prior to bottling.		