

*J. Bookwalter*  
PRESS RELEASE



<b>VINTAGE:</b> 2022		<b>NAME:</b> Readers Rosé			
<b>FINAL BLEND:</b> Rosé of Malbec					
<b>SIGHT:</b> Medium Pink		<b>TASTE/FINISH/TEXTURE:</b> Flavors of watermelon, strawberry, rhubarb; Bright & lively, plush mid-palate with a sweet lasting finish			
<b>AROMATICS:</b> Strawberry, raspberry sorbet, candied fruit					
<b>APELLATIONS:</b> Horse Heaven Hills AVA		<b>VINEYARDS:</b> Spice East Vineyard			
<b>PAIRING RECOMMENDATION:</b> Ahi tuna poke bowl. Fire roasted vegetables and flatbread.					
<b>AGING:</b> 100% stainless steel		<b>CASE PRODUCTION:</b> 750 mL bottles: 12-packs - 1,580			
<b>BOTTLING DATE:</b> Summer 2023	<b>ALCOHOL:</b> 12.0%	<b>pH:</b> 3.37	<b>TA:</b> 6.7 g/L	<b>RS:</b> 6 g/L	
<b>VINTAGE NOTES:</b> After a very mild and extended spring, bud break was slow and pushed into late April/early May. Bloom finally started in mid-late June. Summer brought steady higher temperatures, and fruit set hit in early July. Veraison was delayed nearly two weeks past normal averages. First fruit was pulled in late Sept. Extended warm temperatures into fall gave way to steady temperatures for balancing out the ripening until late Oct. Crop was much larger than average and packed with concentration and quality.		<b>WINEMAKING NOTES:</b> Fruit was handpicked early Sept. 26 to ensure acidity stayed intact and processed quickly to eliminate over-extracted color. We pressed the fruit whole-cluster using a gentle press cycle under reductive conditions, monitoring the juice for shifts in color and taste. Once shift occurred, free run and early press portions were separated from the late press for later blending. Fermentation was low and slow in stainless steel at low temperatures. Wine was allowed to age on lees. No malolactic fermentation was allowed to go through to maintain the lively acidity.			