

*J. Bookwalter*  
PRESS RELEASE

<b>VINTAGE:</b> <b>2022</b>		<b>NAME:</b> <b>Readers Syrah</b>			
<b>FINAL BLEND:</b> 75% Syrah 20% Malbec 5% Viognier					
<b>SIGHT:</b> Intense violet		<b>TASTE/FINISH/TEXTURE:</b> Juicy rounded entry, savory mid-palate, velvet refined tannins			
<b>AROMATICS:</b> Plum, blackberry, olive brine/tapenade, leafy herb, black peppercorn					
<b>APELLATIONS:</b> 67% Wahluke Slope AVA 33% Royal Slope AVA		<b>VINEYARDS:</b> 67% Weinbau Vineyard 28% Thunderstone Vineyard 5% Stoneridge Vineyard			
<b>PAIRING RECOMMENDATIONS:</b> Enjoy with savory foods prepared on the grill, such as burgers or mushrooms.					
<b>AGING:</b> 8 months 80% Neutral Barrel Aged 20% Concrete (Malbec)		<b>CASE PRODUCTION:</b> 750 mL bottles: 12-packs - 1,544			
<b>BOTTLING DATE:</b> May 10, 2023	<b>ALCOHOL:</b> 15.0%	<b>pH:</b> 3.96	<b>TA:</b> 4.7 g/L	<b>RS:</b> 1.45 g/L	

**VINTAGE NOTES:**

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.

**WINEMAKING NOTES:**

Our Syrah & Viognier were harvested on Oct. 13; our Weinbau Malbec on Halloween. The Weinbau Syrah and Stoneridge Viognier co-fermented in 5-ton open top fermenters on skins with pump overs and punch downs 2-3 times daily for 8-10 days at 75-85°F for optimal extraction of color and aromatics. Once the desired balance was reached, the Syrah was drained off skins to neutral barrels and Malbec to concrete for secondary fermentation. Once through malolactic fermentation, wine was sulfured and aged on lees till blended, then sterile filtered prior to bottling.