



Wine Spectator **89 pts**
Wine Enthusiast **90 pts**
The Wine Advocate **91 pts**

2013 | CONFLICT

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

*L*ark Northwest blueberries, cherries, and currants with new French oak and savory earthiness fill the glass of this ripe youthful wine. Aromas of coffee and cream brulée complement the dominant ripe merlot flavors. Supported by 5% Cabernet Franc for aromatic brightness, Cabernet Sauvignon's tannic intensity vies with the voluptuous merlot for attention in this dynamic wine. Expect this wine to last for 10 to 20 years and show its best from one year after release.

VINTAGE

Vintage 2013's warmth was record breaking in many ways. It had the highest recorded tannin and color potential ever seen in Washington. This affords our entire portfolio a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades. It began normally with a good spring for growing. Flowering was early in June, affording us a ripe vintage from the vantage of spring. Summer temperatures were hotter than average and often record breaking. Verasion was early in August, quick and even—all hallmarks of great vintages. Well-managed vineyards had fruit shaded from sunburn and healthy canopies to develop full ripeness. A hot September broke into a mild October with a storm pushing oceanic air into our interior dry desert. We then picked all our red fruit with ease under clear skies without stress at a leisurely pace.

WINEMAKING

Whole cluster harvested fruit was sorted by hand and destemmed into open top fermenters for punch down mixing. Chilled and cold soaked for three days for color and freshness, the wines were then inoculated and fermented cool below 84F. Pressed after two weeks of skins mixing, free run was barreled first and chosen for this wine. Finishing ferment in cooperage, we stirred the lees for body and savory complexity. Aged for 15 months until blending for bottling, the wine was vibrant and youthful. Eggwhite fined and filtered for clarity, this wine will age for over ten years. Enjoy with a host of foods throughout the seasons.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

60% Merlot
35% Cabernet Sauvignon
5% Cabernet Franc

AGING

New French oak puncheons and once-filled barrels

CASES PRODUCED 2,024 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2015 • Alcohol: 15.2% by volume • pH: 3.7 • TA: 6.1 • RS: 1g/L

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