



2014 | CHAPTER 7

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Edonistic Cabernet aromas generously invite you into this luxurious wine. Aromas of mocha, spices and graphite, earth and ripe black fruits, build a complex savory wine into a powerful finish. Our old vine selection of Conner Lee Vineyard's Cabernet Sauvignon expresses its age worthy perfection with dense flavors, smooth tannins and refreshing acidity in this fantastic tour de force that will delight for decades.

VINTAGE

Vintage 2014 fruit from our vineyards revealed the highest recorded tannin and color potential yet seen in Washington. Our vintage portfolio carries a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades. Spring 2014 began early with vines growing up healthy again. Flowering on June 1 at Conner Lee Vineyard promised the ripest vintage yet. Summer temperatures were hotter than average with many July and August days over 100F. Verasion was early in August under good conditions, a hallmark of great vintages. Our well managed vineyard blocks had fruit shaded with healthy canopies balancing acidity and sugar ripeness while keeping fruit from sunburn. September was warm and dry and October warm also accelerating harvest. We then picked all our red fruit with ease under clear skies with cold nights at a leisurely pace.

WINEMAKING

Hand-picked in the mornings of October 8 and 10 respectively the Merlot and Syrah were fermented in puncheons with free run selected for the cuvée. Cabernet Sauvignons from the 1987 and 1988 vines fully ripened next on the 16 under the waxing October full moon. Malbec was harvested fully ripe last on October 22. We hand sorted all clusters then destemmed and resorted out any stem fragments. Each in their own fermenters, we chilled and cold soaked for three days developing richness and smooth skin tannins, we then fermented slowly at cool temperatures below 87F. Hand mixed daily for two weeks on skins, only free run was selected for aging in Puncheons. We stirred and aged on lees reductively developing savory tones complimentary to the powerful fruit. After 16 months, we blended each selected puncheon and barrel for this rare wine.

Wine Spectator **94 pts**

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

90% Cabernet Sauvignon
3% Syrah
3% Malbec
2% Merlot
2% Cabernet Franc

AGING

Aged in 100% new French Bordeaux puncheons

CASES PRODUCED 630 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2016 • Alcohol: 15.8% by volume • pH: 3.85 • TA: 6.1 g/L • RS: .2 g/L

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