



2014 | CONFLICT

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Dark Northwest blueberries, cherries, and currants with new French oak and savory earthiness fill the glass of this ripe youthful wine. Aromas of coffee and crème brûlée compliment 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.

VINTAGE

Vintage 2014's warmth was record breaking in many ways. It had the highest recorded tannin and color potential ever in Washington. Our entire portfolio holds a volume and weight that matches our house style of bold, rich and smooth reds age worthy for decades. Beginning with an early spring for growing, flowering was early in June. Promising an early and 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 sun burn and healthy canopies to develop full ripeness. A hot September broke into a mild October. We picked all our red fruit under clear skies at a leisurely pace.

WINEMAKING

Hand harvested Merlot and Cabernet 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 aged on lees for body and savory complexity. Aged for 15 months until blending for bottling the wine was vibrant and youthful. Egg white 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

Aged in New French oak puncheons and one year French oak barrels

CASES PRODUCED 2,911 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2016 • Alcohol: 14.9% by volume • pH: 3.7 • TA: 6.1 • RS: 1g/L

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