



Wine Enthusiast **91 pts**

# 2014 | **SUSPENSE**

COLUMBIA VALLEY A.V.A.  
CONNER LEE VINEYARD

*V*intage 2014 fruit from Conner Lee Vineyard yielded huge tannin and color. Our vintage portfolio carries a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades. Ripe savory Merlot and fragrant Cabernet Franc marry, displaying attractive fruit filled aromas. The ripe tones of currants, raspberries and spiced oak open this big flavored wine. Smooth and generous, this classic blend is rich in fruits and savory French oak. Youthful at release, it will age gracefully for years.

## VINTAGE

Spring 2014 was without growing problems. Flowering on June 2 developed an early ripening vintage. Verasion was early in August under good conditions, which is 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 delightful and warm in our interior dry desert. We then picked all our fruit with ease under clear skies with cold nights.

## WINEMAKING

We hand-picked and sorted the Merlot on September 26 and the Cabernet Franc on October 20. We destemmed each into small 2 and 4 ton fermenters. We cold soaked for two days then fermented and mixed for ten days, developing ideal extraction of flavors and tannins. Fermentation finished in puncheons and traditional Bordeaux barrels. We aged on lees in a modern style developing savory tones complimentary to the powerful fruit. After 16 months, we blended and bottled our favorite barrels for this vibrant and youthful blend. Unfined and yeast filtered for clarity at bottling, this rich wine will age for a decade or more. Enjoy with a host of foods throughout the seasons.

## APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

## FINAL BLEND

65% Merlot  
35% Cabernet Franc

## AGING

Aged 16 months in  
25% new puncheons  
and 75% once and  
twice-filled barrels

**CASES PRODUCED** 1,490 6-pack cases/750mL

**TECHNICAL DATA** Bottled: Spring 2016 • Alcohol: 14.8% by volume • pH: 3.87 • TA: .45 • RS: 0.5g/L

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