



2015 | PROTAGONIST CABERNET SAUVIGNON

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Classic ripe Cabernet Sauvignon aromas fill this richly perfumed wine. Fragrant currant and black berry, mocha and sweet French oak tones harmonize with mineral tones in this powerful reserve old vine Cabernet. Long flavors and powerful structure come from our low yielding Cabernet vines. Fragrant and able to delight now, it will age for years to come, like the many vintages before.

VINTAGE

The 2015 is perhaps the finest vintage in Washington for its sheer intensity. The earliest harvest, 2015 fruit from our vineyards yielded very small grapes on small clusters with record color and tannin. Our vintage portfolio carries a volume and weight that matched our house style of rich and smooth age worthy reds. Spring broke buds early and grew into flowering on June 1st at Conner Lee Vineyard followed by two weeks of heat that formed very small grapes. Summer temperatures were hotter than average with many July and August days over 100°F. Verasion began in July and completed quickly, a hallmark of great vintages. Our well managed vineyard blocks had fruit shaded by a few west side leaves keeping fruit from sunburn. We picked our fruit perfectly ripe at 125 days of ripening and for the first time, before September was through.

WINEMAKING

These 1988 & 1987 block Cabernets were handpicked the week of September 25. We then hand sorted the clusters, and destemmed into small one and four ton fermenters for hand mixing for two weeks. Fermentation completed in barrels and puncheons. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 20 months, we selected each barrel for this reserve bottling. We then blended and filtered for purity and aging stability. With the addition of choice Syrah, Merlot, and Cabernet Franc for aromatic lift, the blend describes cabernet at its most gorgeous vintage expression. This rich wine will age for a decade or two, enjoyable with a host of foods throughout those seasons.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

90% Cabernet Sauvignon
5% Merlot
3% Syrah
2% Cabernet Franc

AGING

75% new French puncheons, 25% used French barrels

CASES PRODUCED 1,886 6-pack cases/750mL

TECHNICAL DATA Bottled: July 2017 • Alcohol: 14.9% by volume • pH: 3.85 • TA: 5.5 • RS: 1 g/L

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