

2013 | **FORESHADOW
CABERNET
SAUVIGNON**
COLUMBIA VALLEY A.V.A.
WASHINGTON STATE



TASTING NOTES

Sweet ripe fruits with vanilla oak leap out of the glass introducing this delicious Cabernet. Full bodied and explosive, the wine has the purity of fruit expressive of the hot vintage. The smooth and generous palate shows off the rich fruit of the Columbia Valley. Long lasting flavors in gentle tannins and freshening acidity complete our Cabernet. Clear dark ruby color and abundant fragrances of ripe dark Cabernet fruit invite you to enjoy this young muscular wine. Blended with Malbec and Syrah from old and new vineyards we love, the Cabernet shines with fruit and acidity to last decades of enjoyment.

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VINTAGE 2013 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 began the growing season without problems. Flowering June 7-10 at Conner Lee Vineyard afforded an early ripening vintage. 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's heat ended with the early October storm lowering temperatures our interior dry desert. By October 10, the vintage was record breaking in total heat units, so cool weather was welcome. We then picked all our red fruit with ease under clear skies with cold nights at a leisurely pace.

WINEMAKING All these Cabernets were hand picked in the October week of the Hunter's full moon. We hand sorted the clusters then destemmed into small 1 and 4 ton fermenters for hand mixing. 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, fermentations finished primary ferment in traditional Bordeaux cooperage. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 16 months, we selected each barrel individually and blended for bottling. We egg white fined half the Cabernets for tannin integration prior to bottling, then we filtered for purity and aging stability. This rich wine will age for more than a decade and can be enjoyed with a host of foods throughout those seasons.

APPELLATIONS | VINEYARDS

Columbia Valley 60%	Conner Lee 30%
	Dionysus 30%
Yakima Valley 30%	Elephant Mountain 30%
Wahluke Slope 10%	Rosebud 10%

FINAL BLEND

80% Cabernet Sauvignon,
10% Malbec, 10% Syrah

AGING New French barrels 25%; used 75%.

CASES PRODUCED

3,000 cases/750mL

TECHNICAL DATA

Bottled Summer 2015,
pH 3.65, TA 1g/100mL
Alcohol 14.9% by volume