



The Bookwalter family roots are deep in agriculture and the Washington wine and viticulture industry. With several of the top vineyard sources in the state and a commitment to excellence in winemaking, Bookwalter winery is positioned to fulfill the growing demand for ultra-premium wines from Washington State.

The family agricultural endeavors go back to the 18th century in Europe and have continued since with Jerrold Bookwalter. Jerry graduated from UC Davis in 1963 with a dual degree in Agriculture Economics and Pomology and quickly employed his degree and farming experience in San Jose, California. After managing large corporate farms in the San Joaquin Valley and owning his own farm in Atwater, California, Jerry successfully managed the largest vinifera planting of grapes in Washington State at Sagemoor, Bacchus and Dionysus vineyards since early 1976 until 1982 when he started his own agricultural management company and grape brokering business.

Jerry produced his first wines: Chardonnay, Chenin Blanc and Johannisberg Riesling in 1983. By 1984, Jerry began production of the red wines of Cabernet Sauvignon and Merlot. By 1985, Jerry's wife, Jean, took over the operations of the business. Jean's business skills and Jerry's innovation, winemaking and vineyard management skills kept the winery operating during the challenging early years in the Washington Wine Industry.

John Bookwalter, the son of Jean and Jerry Bookwalter joined the family winery in October of 1997 after 10 years of a successful career in beverage sales and marketing with Pepsi, Gallo, WinterBrook Beverage Group and the Coors Brewing Company. John is the 10th American generation of Bookwalters to be involved in and around agriculture and has focused his attention primarily on the production of ultra-premium red wines.



2015 | CHARDONNAY + VIOGNIER COUplet

CONNER LEE VINEYARD
COLUMBIA VALLEY A.V.A.

Our twelfth year of producing this outstanding 100% stainless co-fermented blend, which offers aromas of fresh citrus, honeysuckle, and peaches. The symphony of fruit on the palate echoes the aromas and is accented by subtle hints of minerality, quince and chamomile flowers. The wine enters the palate sweet, has a generous mouth coating mid palate, and remains seamless to the finish. With a heightened sense of freshness, a touch of sweetness and balanced acidity, this wine is sporty enough to go anywhere.

VINTAGE

2015 was ahead of schedule by all measures, becoming the warmest year on record. The wines from 2015 are emblematic of the warmer season and return to a delicious Washington state style with ripe, round flavors supported by balanced acidity. This bright wine is the kind to enjoy young since it carries itself easily into many food settings.

WINEMAKING

All the grapes were harvested at optimal maturity in late August. Chardonnay was harvested first, then the Viognier juice was added to the fermentation a week later. The grapes were whole cluster pressed and cold settled, then blended and fermented unfiltered in stainless steel tanks. We chose specific white wine yeasts to enhance the flowery notes and fruitiness of the wine. Fermentation was slow at 58 degrees lasting all season, maintaining the delicate aromas and fruit. We prepared for bottling in May to preserve the richness and varietal character.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

76% Chardonnay
24% Viognier

AGING

Fermented and aged
in 100% stainless
steel tanks.

CASES PRODUCED 1,605 12-pack cases/750mL

TECHNICAL DATA Bottled: May 2016 • Alcohol: 13.9% by volume • pH: 3.38 • TA: .50 • RS: .4%

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2015 | OLD VINE CHENIN BLANC

WILLARD VINEYARD
YAKIMA VALLEY A.V.A.

Clean vibrant Chenin aromas fill our refreshingly dry wine with pear and star fruit and grapefruit. This modern rendition of a wine made originally at Bookwalter since 1983 is a delight, offering a savory fruitiness from concrete creating a complex profile. The smooth texture assures this wine pairs with a wide range of foods throughout the seasons, along with being enjoyed as an aperitif.

VINTAGE

Vintage 2015 was hot in the Columbia Valley, but the success was due to our cool nights during ripening and experienced farming care. A long history with this 1980 vineyard afforded us good vine care and our predictable harvest. Harvested on the new moon of September, we enjoyed the full character of the vintage. Fruit color was an ideal shade of green turning golden with ripe flavors and balanced acid.

WINEMAKING

Hand harvested and whole cluster pressed we fermented cold in tank as whole juice developing the wines its signature smooth texture. The balance of 40% was cold fermented in steel at 50°F. Fermented with VL3 yeast to emphasize its flowery tones, we aged it for four months on lees then filtered for bottling. Bottled young for freshness this wine will age for five years as a fruity wine then age into its more savory toned older age.

APPELLATIONS & VINEYARDS

Yakima Valley 100% | 100% Willard Vineyard
1980 Block

FINAL BLEND

100% Chenin Blanc

AGING

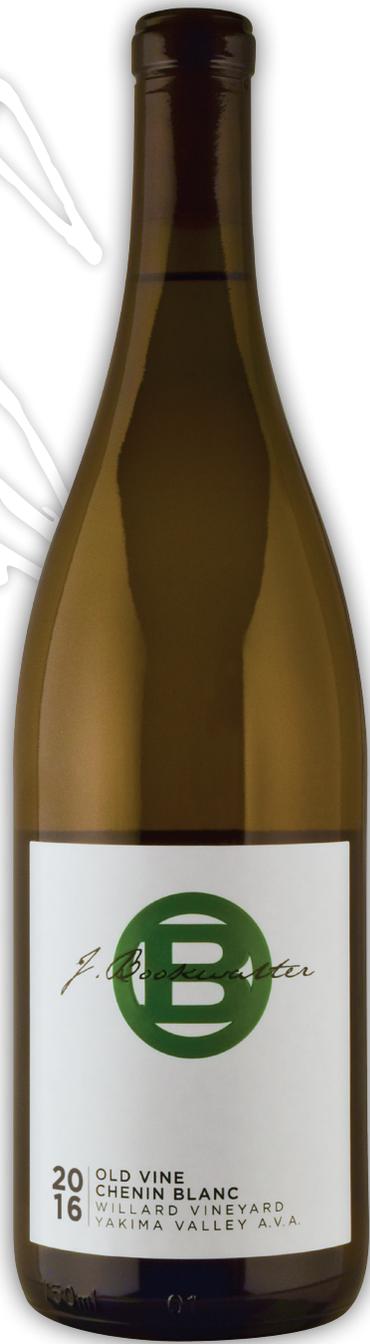
60% concrete egg
for 4 months; 40%
in stainless steel tank

CASES PRODUCED 366 12-pack cases/750mL

TECHNICAL DATA Bottled: Spring 2016 • Alcohol: 13.8% by volume • pH: 3.15 • TA: .63 • RS: .2% "dry"

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2016 | OLD VINE CHENIN BLANC

WILLARD VINEYARD
YAKIMA VALLEY A.V.A.

Lean vibrant Chenin aromas fill our refreshingly dry wine with star fruit, grapefruit and anise. This modern rendition of a wine made originally at Bookwalter since 1983 is a delight, offering a savory fruitiness from the concrete egg aging on lees creating a complex profile. The smooth texture assures this wine pairs with a wide range of foods throughout the seasons, along with being enjoyed as an aperitif.

VINTAGE

Vintage 2016 was long in the Columbia Valley. Success was due to our cool nights during ripening and experienced farming care. A long history with this 1980 vineyard afforded us good vine care and our predictable harvest. Harvested October 10, we enjoyed the full character of the vintage. Fruit color was an ideal shade of green turning golden with ripe flavors and balanced acid.

WINEMAKING

Harvested and soaked on the skins for extract before we pressed, we fermented cold in tank as whole juice developing the wines for smooth texture. Fermented with VL3 yeast to emphasize its flowery tones, we aged it the concrete egg for four months on lees then filtered for bottling. Bottled young for freshness this wine will age for five years as a fruity wine aging into honey and savory flavors.

APPELLATIONS & VINEYARDS

Yakima Valley 100% | 100% Willard Vineyard
1980 Block

FINAL BLEND

100% Chenin Blanc

AGING

100% concrete egg
for 4 months

CASES PRODUCED 350 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2017 • Alcohol: 13.2% by volume • pH: 3.20 • TA: .63 • RS: 2g/L "dry"

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2016 | RIESLING

NEUSTADT CLONE
BACCHUS VINEYARD
COLUMBIA VALLEY

A bright white, the wine leads with pears, Granny Smith apples and anise. The young wine opens well with air, tasting fruity and flowery for hours. This Riesling can age well developing savory flavors over several years. The purity of Riesling fruit is the focus in the first years, with fruit and flowers showing up in this rich smooth textured white. Best served at fridge temperature, Riesling pairs well with rich and light foods alike.

VINTAGE

Vintage 2016 was long in the Columbia Valley. The success of our Washington state vintage was due to our cool nights during ripening and experienced farming care. Harvested September 10, the fruit was full of flavor, which afforded us generous extraction of flavors from the skins. Our long history harvesting the Bacchus Vineyard afforded us a predictable harvest in this extraordinary year, protecting the fruit from sunburn with a full canopy of leaves.

WINEMAKING

Hand-harvested Riesling was whole cluster pressed, slowly creating a light clean juice. We fermented cold at 48°F from whole juice with VL3 yeast in stainless tank. The wine kept its pure varietal expression of pears and flowers and white grape. Aged four months on lees, we then filtered just prior to bottling. Bottled young for freshness this wine will age for many years.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Bacchus Vineyard

FINAL BLEND

100% Riesling, Neustadt Clone

AGING

100% stainless steel tank

CASES PRODUCED 588 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2017 • Alcohol: 12.5% by volume • pH: 3.10 • TA: .62 • RS: 18g/L

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NOTEBOOK

WA | 20 COLUMBIA VALLEY
12 WHITE RIESLING



TASTING NOTES

Our 2012 Columbia Valley Riesling offers our trademark intense aromas of ripe apricots, tangerines, peaches, star fruit and caramelized lemons wrapped in a floral arrangement of honeysuckle and orange blossoms. The flavors are equally as bright with ripe and dried apricots, Bartlett pears, anise, lemons, grapefruits and tangerines. The wine is fresh and vivid, exhibits a dash of minerality, and finishes with a perfect balance of natural sweetness and acidity.

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NOTEBOOK

WA | 20 COLUMBIA VALLEY
12 WHITE RIESLING

VINTAGE The stars were aligned and something pretty special happened in 2012. After two decidedly challenging vintages in 2010 and 2011, Mother Nature herself dressed up in her Sunday best and showed us all she had during the growing season of 2012. A slightly cool spring blossomed into one of most even growing seasons we have experienced in Eastern Washington in decades. Heat spikes even during the warmest of summer months were very manageable. The fall brought near perfect conditions of warm sunny days coupled with our signature crisp, cool evenings. With little to no frost present until well into November, extended hang times were possible where merited. Overall, balance is the calling card for the 2012 vintage in both red and white varieties.

WINEMAKING The grapes were both machine and hand harvested at optimal maturity and hand sorted over a conveyor belt. The grapes were whole berry pressed and the subsequent press juice was moved to stainless tanks without exposure to oxygen. The juice was then cold settled for two to three days and racked off the juice lees to the final fermentation tanks. The juice was then fined and inoculated with specific white wine yeasts. These yeasts were selected specifically to enhance the esters and fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate aromas and fruit flavors. Fermentation was stopped 60 days after yeast inoculation. The wine lees were stirred throughout fermentation and for another 30 days once the fermentation was complete to enhance the richness and varietal character of the wine before bottling.

APPELLATIONS • VINEYARDS

Columbia Valley 71% | Bacchus 71%
Yakima Valley 29% | Sugar Loaf 29%

FINAL BLEND 100% Riesling.

AGING

Fermented and aged in 100% stainless tanks.

CASES PRODUCED 4,121 cases/750mL

TECHNICAL DATA

Bottled Winter 2013,
pH 3.19, TA .63,
Alcohol 12.5% by
volume, RS 2.9%



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2016 | SCARLET HEXFLAME

COLUMBIA VALLEY A.V.A.

*S*trawberries, rhubarb, and pink champagne notes invite you into a cold rosé that smells sweet and drinks dry and refreshing. The fresh flavors of cold melon, pink grapefruit and strawberries are pure and delicious. The purpose driven winemaking created a wine creamier than most in this dry style.

VINTAGE

Vintage 2016 was long in the Columbia Valley. Success of our Washington State vintage was due to our desert's cool nights during ripening in August. A long history with this 1989 vineyard afforded us a predictable harvest of flavorful early fruit. Harvested in August and early September, mainly Cabernet Franc, the fruit was full of flavor early with balanced acidity. We protected the fruit from sun burn with a full canopy of leaves. Overall intensity and depth of flavor are the hallmarks of this outstanding vintage.

WINEMAKING

Our rosé was made intentionally from our finest blocks of fruit. Harvested early for low alcohol and higher acids, the Malbec and Cabernet Franc dominate the flavors. Whole cluster pressed slowly and gently for creamy texture and low color we fermented cold at 55°F as whole juices in stainless steel. We made a bright light-colored Languedoc-styled dry rosé. We bottled young for freshness.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

36% Cabernet Franc
32% Merlot
16% Cabernet Sauvignon
16% Malbec

AGING

Stainless fermented and aged with no malolactic fermentation allowed.

CASES PRODUCED 630 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2017 • Alcohol: 12.9% by volume • pH: 3.25 • TA: .6 • RS: 3g/L

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2015 | RED WINE SUBPLOT N°33 COLUMBIA VALLEY A.V.A.

From Washington's greatest vintage ever comes this delicious red blend filled with everything we love about big red blends. Syrah and Malbec's spicy rich berry adds to heart of Merlot's ripe plum. These wines are hand-made like our reserves in small fermentations and aged all in French oak barrels. It's delicious and great with foods all year, from winter stews to summer BBQs.

VINTAGE

The leading hot vintage when all the wines were powerful and rich. The Columbia Valley in 2015 grew small grapes with the highest tannins and color recorded, and we'd say flavor, too. The early days of fermentation showed off a volume and weight ideal for our house style of bold, rich and easy drinking young reds. Summer temperatures were record breaking. With abundant Columbia River water, we cared for all our vineyards easily. The early Summer began a warm harvest in our inland dry desert. We picked all our red fruit with ease under clear desert skies.

WINEMAKING

The number of each Subplot represents how many Columbia Valley red blends we have produced since 1983 Each lot of wine is carefully chosen for its 'yum' factor. These wines are from the same great vineyard sources as our top-tier wines. Showing off the flavorful, full bodied and approachable side of the vintage, these cuvées were hand harvested and fermented in small batches. Our old vineyard block's press wines combine fruit from younger blocks for delicious youthful flavors and exceptional value.

APPELLATIONS & VINEYARDS

Columbia Valley 100%
80% Conner Lee
10% Elephant Mountain
10% Sagemoor

FINAL BLEND

85% Merlot
10% Syrah
5% Malbec

AGING

Aged 20 months in
Bordeaux barrels, of
which 10% were new

CASES PRODUCED 3,000 12-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2017 • Alcohol: 14.8% by volume • pH: 3.85 • TA: 4.5g/L

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2014 | 1RDRS4 READERS CABERNET SAUVIGNON COLUMBIA VALLEY A.V.A.

A stunning Cabernet from Washington's oldest and most revered vineyards. Our Readers blend tips its hat to the exploratory readers of books and wine.

Sourced from Conner Lee Vineyard's old vines from '87 and '88 blocks, Dionysus Vineyards' old block 18 and Elephant Mountain Vineyards' high elevation superior Cabernet blocks, this powerful wine offers fragrant blackberries, mocha and mineral complexity, all built into this fantastic old vine Cabernet's delicious style.

VINTAGE

An early ripening harvest, 2014 fruit from our vineyards yielded 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 and flowered early. Summer temperatures were hotter than average with many July and August days over 100F. Verasion was early under good conditions, together hallmarks of great vintages. Our familiar old vine blocks had fruit shaded with healthy canopies balancing acidity and sugar ripeness while keeping fruit from sunburn. By October, the vintage was record breaking in total heat units and cool picking weather was welcome.

WINEMAKING

These Cabernets were handpicked in the mornings of October 5-25. We hand-sorted clusters, and destemmed into small fermenters for hand mixing. Fermentation completed in barrels and puncheons. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 20 months, we selected the final blend. We then filtered for purity and aging stability. With the addition of choice Syrah and Merlot for aromatic lift, the blend describes cabernet at its most gorgeous vintage expression. This rich wine will age easily for decade or two and is enjoyable with a host of savory, full flavored foods throughout the range of seasons.

APPELLATIONS & VINEYARDS

Columbia Valley 90%	50% Conner Lee 40% Dionysus
Yakima Valley 10%	10% Elephant Mountain

FINAL BLEND

75% Cabernet Sauvignon
15% Merlot
10% Syrah

AGING

100% French Oak barrels, 30% new

CASES PRODUCED 4,200 12-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2016 • Alcohol: 14.9% by volume • pH: 3.8 • TA: 5.5 • RS: 2g/L

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2014 | 1RDRS4 READERS MERLOT COLUMBIA VALLEY A.V.A.

An outstanding Merlot from Washington's oldest and most revered vineyards, our Readers blend tips its hat to all exploratory readers of books and wine. Sourced from Conner Lee Vineyard's old vines of 1992 block Merlot, Dionysus Vineyards' block 15 Merlot, and Elephant Mountain Vineyards' high elevation superior Syrah and Cabernet blocks, this powerful wine offers fragrant cherries and chocolate with rich marionberry flavors in this delicious easy-drinking style.

VINTAGE

A hot and early ripening harvest, our vineyards yielded fruit with record color and tannin. This is in alignment with our house style of rich and smooth age-worthy reds. Spring broke buds and flowered early. Summer temperatures were hotter than average with many July and August days over 100F. Verasion was early under good conditions, together hallmarks of great vintages. Our fruit we shaded with healthy canopies, balancing acidity and sugar ripeness while protecting against sunburn. By October, the vintage was record breaking in total heat units and cool picking weather was welcome.

WINEMAKING

Starting the morning of September 25 we hand-harvested Merlot fruit into small fermenters. We hand-mixed for two weeks then finished fermentation in barrels and puncheons. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 20 months, we selected the final blend. Lastly we added choice Syrah, Cabernet Sauvignon and Cabernet Franc for aromatic lift. We then filtered for purity and aging stability. The blend offers Merlot at its most gorgeous expression. This rich wine will age easily for a decade and is enjoyable with a host of savory, full flavored foods throughout the range of seasons.

APPELLATIONS & VINEYARDS

Columbia Valley 90%	50% Conner Lee 40% Dionysus
Yakima Valley 10%	10% Elephant Mountain

FINAL BLEND

80%	Merlot
12%	Cabernet Sauvignon
6%	Cabernet Franc
2%	Syrah

AGING

100% French Oak barrels, 25% new

CASES PRODUCED 1,200 12-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2016 • Alcohol: 14.9% by volume • pH: 3.65 • TA: 5.1 • RS: 2g/L

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2013
CHAPTER 6 2013 | **CHAPTER 6**
COLUMBIA VALLEY COLUMBIA VALLEY



TASTING NOTES

*L*uxurious Cabernet aromas generously invite you into this luxurious wine. Black fruits, jam and fine oak lead to flavors of fruit, cream, coffee and oak with a powerful finish. Our most powerful Washington Cabernet, Conner Lee Vineyards expresses itself ideally through the fine, smooth tannins and refreshing acidity structure of this age worthy tour de force. The precious amount of fruit was picked at peak ripeness, fermented for density and structure, and aged in new French puncheons and barrels.

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VINTAGE 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 2013 began the growing season without problems. Flowering June 7th-10th 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 in our interior dry desert. By October 10th, 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 We selected two acres of old vines at Conner Lee Vineyard where we practiced intensive viticulture in pursuit of power and grace, sparing no expense. Pruned and hand designed all spring and summer, in late summer we finally select only the inner-most 8 clusters of fruit to harvest. Hand picked in the mornings of October 8th and 10th respectively, the Merlot and Syrah were fermented in puncheons with free-run selected for the cuvee. Cabernet Sauvignons from the 1987 and 1988 vines fully ripened next on the 16th under the waxing October full moon. 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 and traditional Bordeaux cooperage. We stirred and aged on lees, reductively developing savory tones complementary to the powerful fruit. After 16 months, we blended each selected puncheon and barrel for this rare wine.

APPELLATIONS • VINEYARDS

Columbia Valley 100% | Conner-Lee 100%

FINAL BLEND

91% Cabernet Sauvignon, 7% Syrah, 2% Merlot

AGING

75% new French puncheons,
25% new French barrels

CASES PRODUCED

292 6-pack cases/750mL

TECHNICAL DATA

Bottled Summer 2015,
pH 3.65, TA 6.1, RS 1g/L
Alcohol 15.8% by volume



2015 | CONFLICT

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Our classical blend of Merlot and Cabernet Sauvignon displays the terroir of Conner Lee Vineyard in gorgeous form. Our outstanding 1992 Merlot block we blend with our old block 1987 Cabernet in this reserve selection. Warm vintages for Conner Lee Vineyard are our favorites, showing off big ripe flavors balanced by the cool site's fresh acidity. Expect this wine to last for ten to twenty years and show its best from one year after release.

Suave and complex with classical aromatics of currants and dark berries married to new French oak and savory earthiness. Supported by 8% malbec bring spice and pepper notes with aromatic brightness. Cabernet Sauvignon's tannic intensity vies with the voluptuous Merlot for attention in this dynamic wine.

VINTAGE

Vintage 2015's warmth was record breaking, bringing with it small grapes on small cluster which offered us the highest recorded tannin and color potential ever. 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 in May for the first time. Summer temperatures were hotter than average and often record breaking. Verasion beginning in July was a first again. Our well managed blocks had healthy canopies to develop full ripeness. A hot September began Merlot harvest followed quickly by Cabernet Sauvignon.

WINEMAKING

Hand and Pellenc Selective machine-harvested Merlot and Cabernet fruit was sorted and destemmed into small open top fermenters for punch down mixing. Pressed after two-three 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. Age and enjoy with a host of foods throughout the seasons of many years ahead.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

47% Cabernet Sauvignon
45% Merlot
8% Malbec

AGING

Aged in new French oak puncheons

CASES PRODUCED 1,040 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2017 • Alcohol: 14.9% by volume • pH: 3.75 • TA: 5.0 • RS: 1g/L

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

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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

2014 RED WINE
SUBPLOT N^o 31



TASTING NOTES

*R*ipe fruits and sweet oak spices invite you to enjoy the generous flavors of this delicious wine. Syrah's rich berry profile adds to the structure of Cabernet Sauvignon and the fresh plum flavors of Merlot. This symphony of dark fruit is surrounded by cedar and vanilla flavors that are hallmarks of small French oak barrels. Great with foods all year, from the BBQ to winter stews.

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2014 RED WINE
SUBPLOT N^o 31

VINTAGE The best part of this hot vintage is all the wines are powerful and rich. The Columbia Valley in 2014 grew the highest tannins and color recorded, and we'd say flavor, too. This affords our entire portfolio a volume and weight that matched our house style of bold, rich and easy-drinking young reds. Spring's great weather grew healthy plants for early flowering in June. Summer temperatures were record breaking. With abundant Columbia River water we cared for all our vineyards easily. The early summer led into a warm harvest in our intermountain dry desert developing the powerful vintage. We picked all our red fruit with ease under clear desert skies.

WINEMAKING The number on the bottle represents how many non-vintage and vintage table wines we have produced since 1983. Each lot of wine is carefully chosen for its contributing character, after we make our final barrel selections for our top tier wines. We create a flavorful full-bodied and approachable wine by layering multiple vineyards and varieties in these unique vintage blends. All these cuvees were hand harvested and fermented in small batches. Young promising vineyards' wines and our old vineyard block's press wines combine fruit, structure and exceptional value. Scrumptious and easy to enjoy young, these wines can also last over five years in bottle and be enjoyed again for their complex narratives of past years.

VINEYARDS

Columbia Valley 60%	Conner Lee 40%
	Sagemoor 20%
Yakima Valley 40%	Elephant Mountain 40%

FINAL BLEND

50% Syrah, 25% Cabernet Sauvignon, 10% Merlot, 8% Malbec, 7% Cabernet Franc

AGING

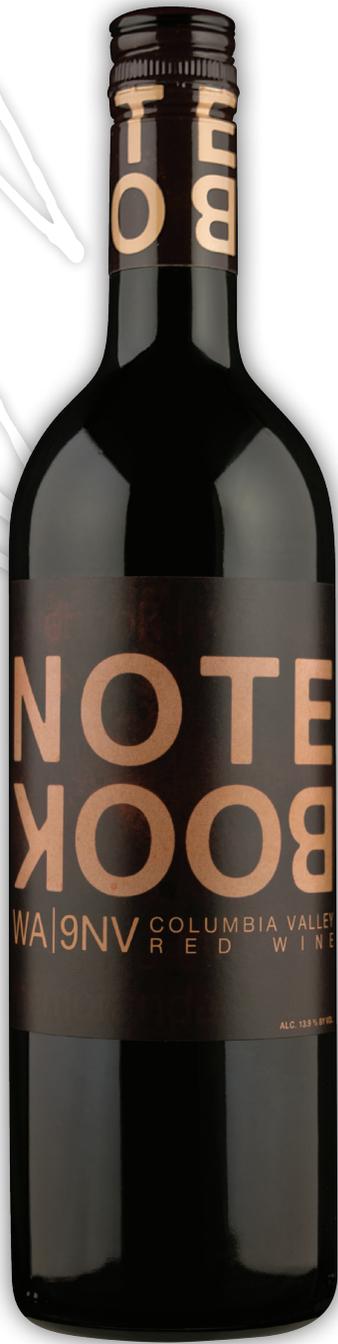
Aged 16 months in 20% new and 80% older French oak.

CASES PRODUCED

2,150 12-bottle cases/750mL

TECHNICAL DATA

Bottled Winter 2016
pH 3.87, TA .45, RS 3g/L
Alcohol 14.8% by volume



WA 9NV | RED WINE NOTEBOOK

COLUMBIA VALLEY A.V.A.

Our ninth Notebook wine is a delicious Merlot blend with traditional red varieties that flourish in our hot, dry climate. Delicious! Made and drinks like a far more expensive wine with all the ripe power and texture of the great 2016 vintage. Aromatically rich and delicious to quaff, Notebook is ready to drink from summer barbecues through to winter meals. The wine's aromatics display savory 3- & 4-year barrel aged complexity. Heaps of youthful red fruits like black cherries, plums, red currants and figs wrapped with cedar, caramel and chocolate. Succulent smooth fruit begins, with flavors of baker's chocolate, black cherry, black berry, toast, dried herbs, tobacco and cola finish. It's a deliciously affordable wine.

VINTAGE

2014, 2015 and 2016

WINEMAKING

The number preceding the NV indicates how many Notebook blends we have produced. For over 30 years we

have been crafting wines that are more compelling and interesting than single vintage and varietal wines by employing the centuries-old practice of blending wine lots from multiple vintages (Vertical Blending) with multiple grape varieties (Horizontal Blending). Each lot of wine is carefully selected each year for Notebook Red Blend based upon the mature flavors of the older vintages and the vibrant fruit characteristics of the younger vintages. The result is a wine that offers, fruit, structure, approachability and exceptional value.



APPELLATIONS

Conner Lee Vineyard old blocks with Gordon Brother's Vineyards make up 95% of the blend from the Columbia Valley AVA.

FINAL BLEND

80% Merlot
15% Syrah
3% Cabernet Sauvignon
2% Barbera

AGING

Handmade in small lots and 50% aged in French oak.

CASES PRODUCED 2,990 12-pack cases/750mL

TECHNICAL DATA Bottled: October 2017 • Alcohol: 13.9% by volume • pH: 3.85 • TA: .60 g/L

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Wine Spectator **91 pts**
Wine Enthusiast **90 pts**
The Wine Advocate **91 pts**

2013 | PROTAGONIST

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

*C*lassic ripe Cabernet aromas invite you to a glass filled with dark fruits, cream and coffee tones. Generous amounts of black fruits, graphite, minerals, cocoa and rose petals seamlessly fill the nose and palate. The finish is long, filled with fruit and vanilla with toasty oak and mocha flavors echoing across this rich wine. Fine smooth tannins and refreshing acidity structure this refreshing young Cabernet that opens well in the glass. Powerful, age worthy, long and generous, this wine will richly reward for a decade or two, enjoyable with a host of foods throughout the seasons.

VINTAGE

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 rich and smooth age worthy reds. Spring 2013 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 in our interior dry desert. By October 10th, 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 mornings of October 16th-19th leading up to October's Hunter's full moon. We hand sorted the clusters, then destemmed into small one- and four-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 puncheons and traditional Bordeaux cooperage. We stirred and aged on lees, reductively developing savory tones complementary to the powerful fruit. After 16 months, selected 60 of our favorite barrels from our old blocks at Conner Lee Vineyard for this reserve-styled Cabernet Sauvignon. With the addition of five barrels of choice syrah for aromatic lift and even darker color, we designed a final blend that describes Cabernet at its most classic 2013 vintage expression. Egg white fined prior to bottling, we then filtered for purity and aging stability.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

95% Cabernet Sauvignon
5% Syrah

AGING

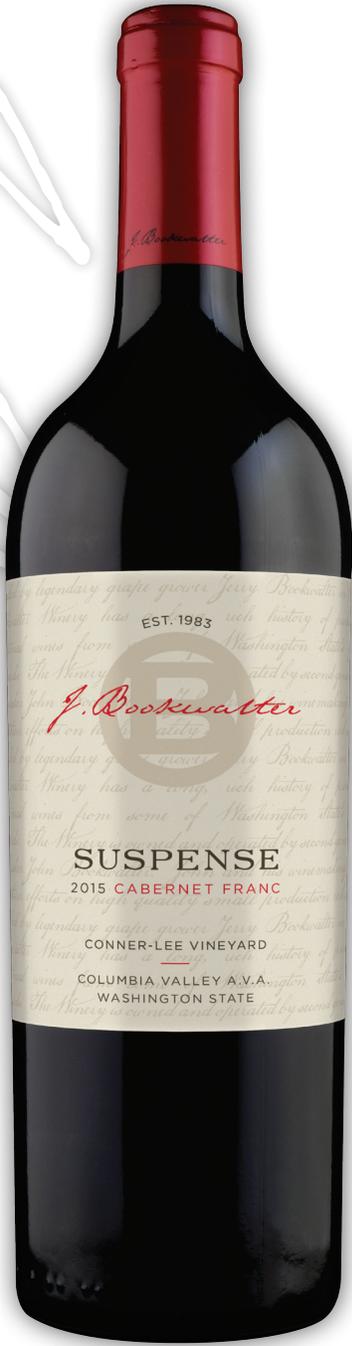
25% New French puncheons, 50% new French barrels, 25% used French barrels

CASES PRODUCED 3,000 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2015 • Alcohol: 14.9% by volume • pH: 3.67 • TA: 6.2 • RS: 1 g/L

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2015 | SUSPENSE

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Our most floral reserve wine displays the ripe cassis, cherries and dried rose petal aromas of perfectly ripened Cabernet Franc. Generous and smooth textured, our luscious blend shows off the best of our 2015 vintage Cabernet Franc supported by its classic Merlot complement.

VINTAGE

Vintage 2015 was hot and dry, like 2007, from late spring through to final days of harvest. Due to the early flowering and a hot June, vines produced tiny grapes. The small crop ripened early in the Fall with a high skin-to-juice ratio yielding black-colored wines dense with richness and tannin. 2015 in Washington is both lovely young and age worthy for decades with the density of glycerin, tannin and perfumed fruit.

WINEMAKING

We machine harvested the Merlot with the most advanced Pellenc Selectif Harvester on September 15 and hand harvested the Cabernet Franc on September 25. We fermented for twelve days in 2 and 4-ton fermenters developing powerful extraction of flavors and tannins. Fermentation finished in puncheons and traditional Bordeaux barrels where we aged on lees in a modern style developing savory tones complementary to the powerful fruit. After 16 months, we blended and bottled our favorite barrel selection for this vibrant and youthful blend. Egg white fined and 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

83% Cabernet Franc
17% Merlot

AGING

Aged 18 months
in 25% new French
puncheons and barriques

CASES PRODUCED 1,105 6-pack cases/750mL

TECHNICAL DATA Bottled: Spring 2017 • Alcohol: 14.8% by volume

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2015 | ANTAGONIST SYRAH

YAKIMA VALLEY A.V.A.
ELEPHANT MOUNTAIN

Our 2015 Antagonist is a dark and concentrated wine that will deserve to see the inside of a cellar for several years. Aromatics bursting with flowers, oak and dark fruits lead into black cherries and black berries plus smoke and meat, sandalwood and sweet spices. The smooth fruit profile is nearly identical on the palate as it is aromatically, with sweet dark fruits taking center stage.

VINTAGE

Vintage 2015 was hot and, like 2003, yielded tiny grapes. These made black-colored wines, dense with richness from natural concentration on the vine. 2015 is age worthy for decades. It began normally with an early spring and record early flowering in May. Excellent irrigation and vine care yielded a precious small amount of perfect Syrah for our winemaking.

WINEMAKING

Whole cluster hand-harvested Syrah was hand-sorted then destemmed into small fermenters for hand punch down. Fermented slowly at cool temperatures, it was gently pressed after two weeks of skins mixing. Finishing ferment in cooperage, we stirred the lees for richness and savory complexity. Aged for 16 months until blending, we bottled Feb 15 while vibrant and youthful. Unfined and filtered for clarity at bottling, this wine will age for over ten years. Enjoy with a host of foods throughout the seasons.

APPELLATIONS & VINEYARDS

Yakima Valley 100% | 100% Elephant Mountain

FINAL BLEND

95% Syrah
5% Cabernet Sauvignon

AGING

10% new and 90%
used French barrels

CASES PRODUCED 500 6-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2017 • Alcohol: 14.8% by volume • pH: 3.85 • TA: .50 • RS: 1g/L

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2014 RESERVE VOLUME FOUR CABERNET SAUVIGNON

COLUMBIA VALLEY A.V.A.

Luxurious Cabernet Sauvignon aromas fill the glass of this classic old vine wine. Savory black cherry and red currant fruits are seamlessly blended with fine oak and cream, black cherry, currants and graphite flavors harmonize with new French oak leading to a smooth finish. Selected from Dionysus Vineyard's old block D18, this reserve Washington Cabernet produces a reserve style of pure Cabernet expression. Refreshingly bright and smooth the Cabernet shines in all its dimensions of terroir.

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 the growing season without problems. Flowering on June 4 at Dionysus Vineyard afforded an early ripening vintage. Summer temperatures were hotter than average with a dozen days over 100F. Verasion was early in August under good conditions, a hallmark of great vintages. We then green thinned the vines to the low yield of 2.5 tons per acre. Harvested on October 1, we enjoyed this vintage's perfectly ripe cabernet sauvignon

WINEMAKING

Hand-picked in the morning of October 1, the Cabernet Sauvignon was hand sorted, destemmed and re-sorted removing all vegetal stem fragments. We chilled and cold soaked for three days developing richness and smooth skin tannins then fermented slowly at cool temperatures below 87F. Hand mixed daily for two weeks on skins, only free run was selected for traditional Bordeaux barrel aging. We lees age developing savory tones complimentary to the powerful fruit and oak. After 16 months, we selected and blended each barrel for this rare wine.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Dionysus, Block D18

FINAL BLEND

100% Cabernet Sauvignon

AGING

Aged in 100% new French traditional Bordeaux barrels

CASES PRODUCED 413 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2016 • Alcohol: 15.2% by volume • pH: 3.89 • TA: 5.5 • RS: 1g/L

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