

2012 | **FORESHADOW
MERLOT**
COLUMBIA VALLEY A.V.A.
WASHINGTON STATE



TASTING NOTES

Deep ruby red-black color, clear. Ripe rich fruit with showy inviting oak aromas. Ripe pure fruit flavors refreshingly clean. Long lasting fresh fruit and oak are framed by smooth tannins. Built for a wide menu, this wine drinks invitingly well now.

RICHLAND & WOODINVILLE, WASHINGTON
1-877-667-8300 • BOOKWALTERWINES.COM

2012 | **FORESHADOW
MERLOT**
COLUMBIA VALLEY A.V.A.
WASHINGTON STATE

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 All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before de-stemming and then post sorted over a shaker table to remove all debris other than grapes. The grapes were only de-stemmed and gently moved to our red wine fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open and closed top fermentors for four to five days prior to fermentation. Once inoculated with three types of yeast, the wine was allowed to ferment at a peak temperature of 80 degrees Fahrenheit. Daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5-7 days of fermentation, the wines were gently pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the barrel aging process, the wine lees were stirred weekly for the first three months in addition to topping the barrels once to twice per week throughout the entire aging cycle of the wine.

APPELLATIONS | VINEYARDS

Columbia Valley 88%	Conner Lee 84%
	Dionysus 4%
Red Mountain 8%	Red Mtn. Vineyards 8%
Yakima Valley 4%	Elephant Mountain 4%

FINAL BLEND

92% Merlot, 5% Syrah, 3% Cabernet Franc

AGING Aged for 20 months in new and used French oak barrels.

PRODUCTION

1,009 cases/750mL

TECHNICAL DATA

Bottled Summer 2014, pH 3.77, TA .57 g/100mL
Alcohol 15.5% by volume