

2007 CONFLICT

Conner-Lee Vineyard • Washington

VINTAGE

The 2007 vintage was near perfect by all measures. It began with a slightly wet spring that offered the vines residual water that stimulated strong shoot growth. A typical dry, hot summer followed. Summer conditions continued into late September, allowing for exceptional ripening conditions. Autumn rain helped to slow down the ripening process and extend the hang times. October brought perfect finishing weather that allowed the grapes to be harvested at optimal ripeness. A very exciting vintage that will be noted as one of the finest vintages experienced by Washington Vintners.

APPELLATIONS/VINEYARDS

91% Columbia Valley: 91% Conner-Lee
7% Horse Heaven Hills: 7% McKinley Springs
2% Red Mountain: 2% Ciel du Cheval

FINAL BLEND

66% Merlot, 23% Cabernet Sauvignon,
9% Malbec, 1% Cabernet Franc & 1% Petit Verdot

AGING

Aged for 20 months in new and one-year-old French oak barrels. Most, if not all of the barrels were three year air dried, thin stave, medium toast with toasted heads.

CASES PRODUCED

1404 six-pack cases/750mL

TECHNICAL DATA

Bottled Summer 2009, pH 3.76,
TA .61, alcohol 14.9% by volume



CONFLICT

The opposition between two characters; the engine that drives a plot

TASTING NOTES

Our first single-vineyard blend from this iconic vineyard has yielded a wine of great fruit concentration followed by velvety, silky tannins. Flavors of cola, black olive, spice, plum, and black cherries dominate the nose as well as the palate. A wine of exceptional finesse and character that truly represents this seasoned, cool site. Recommended cellaring 6–12 years.

WINEMAKING

All the grapes were hand harvested at optimal maturity, hand sorted over a conveyor belt before de-stemming, then post-sorted over a shaker table to remove all debris other than grapes. The grapes were 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 top fermentors for four to five days prior to fermentation. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three 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 aging process, the wines on occasion were gently racked from barrel to barrel and fined if necessary.

