

# • BOOKWALTER WINERY •

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LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

## 2003 • CABERNET SAUVIGNON • COLUMBIA VALLEY WASHINGTON

### VINTAGE

The 2003 vintage was one of the warmest vintages in the last 10 years in Washington with hot weather lasting throughout the entire month of September and early October. The last two weeks of October finally brought arctic weather with evening temperatures dropping into the high teens. Fortunately due to the lengthy, warm growing season, the grapes from this vintage had reached physiological ripeness and maturity by the time the cold weather arrived. The wines from this vintage are ripe and elegant leaning towards dark fruit profiles, contain reasonable acidity and show firm tannins due to the extended warm growing season.

### VINEYARDS

The vineyard sources for this wine are located in the Columbia Valley, Horse Heaven Hill and Red Mountain appellations. 84% Conner-Lee, 12% Andrews Horse Heaven and 4% Ciel du Cheval.

### WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and destemming. After gentle crushing to maintain a high percentage of whole berries, the different wine lots were cold soaked in open and closed top fermentors for 24 to 48 hours. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punchdowns coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 5 and 12 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 were gently racked from barrel to barrel every three months and egg white fined before bottling to help soften the tannins and improve the clarity of the wines. This wine only contains the free run wine.

### FINAL BLEND

92% Cabernet Sauvignon, 4% Malbec and 4% Merlot.

### AGING

Aged for 20 months in new, one and two year old French oak barrels. All of the barrels were thin stave, medium toast with toasted heads from select forests and coopers.

### CASES PRODUCED

1208 cases

### TECHNICAL DATA

Bottled June, 2005, pH 3.63, TA .63, alcohol 14.8% by volume

### TASTING NOTES

Our 2003 Cabernet Sauvignon is more reminiscent of our outstanding 2001 vintage in terms of its refinement, femininity and elegance. Aromatically the wine shows a sweet, toasty spiciness, saturated in graphite and red fruits. On the palate, the wine enters with sweet red and black cherries, shows medium weight in the mid-palate coupled with hints of candied cassis, leather, tobacco and allspice. The wine has a long finish with firm tannins that will easily resolve themselves in the years to come allowing for mid to long term enjoyment. **Best 2008 - 2015.**



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