

• BOOKWALTER WINERY •

894 TULIP LANE RICHLAND WASHINGTON 99352 • 1-877-667-8300

LUSH RED AND VIBRANT WHITE WINES FROM THE COLUMBIA VALLEY

2005 • CABERNET SAUVIGNON • COLUMBIA VALLEY WASHINGTON

VINTAGE

The 2005 vintage was atypical for Washington. With a cool, somewhat wet spring by our standards, less than 2 inches of precipitation, followed by only moderate heat throughout the summer, the year ended by delivering a slightly cooler and again somewhat wet fall. Although the weather was less intense than in previous years, the vintage still delivered exceptional quality due to the cooler ripening conditions and length of hang time the grapes were afforded with this particular weather pattern. Harvest extended well into November, a rarity before the final frosts hit and brought a quick conclusion to the 2005 vintage. The red wines from this vintage show fantastic, bright red fruit with ripe, soft tannins and the white wines are delicate, fruit forward and show intense varietal character.

APPELLATION BLEND

57% Columbia Valley, 27% Red Mountain, 13% Horse Heaven Hills, and 3% Yakima Valley

VINEYARD BLEND

57% Conner-Lee, 27% Klipsun, 13% McKinley Springs, and 3% Elephant Mountain

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

84% Cabernet Sauvignon, 10% Malbec, 3% Petit Verdot, and 3% Syrah

AGING

Aged exclusively in new and one-year-old 225L French oak barrels for 19 months. All the barrels were thin stave, medium toast with toasted heads from the select coopers of Taransaud and Sylvain.

CASES PRODUCED

1399 750mL cases and 80 1.5L cases

TECHNICAL DATA

Bottled July 2007, 3.79 pH, TA .56, alcohol 14.8% by volume

TASTING NOTES

By blending in a little more Malbec, Petit Verdot and a touch of Syrah, this wine is very lush and approachable in its youth. Aromatically this Cabernet Sauvignon displays rich dark plum, black cherries, baker's chocolate and roasted game aromas. The wine enters the palate very sweet with flavors of ripe cherries and black currants with hints of tea leaves, graphite and tobacco. A broad mid palate, with considerable weight is followed by sweet, ripe, supple tannins on the finish.



WWW.BOOKWALTERWINES.COM