

2008  
**CONFLICT**

CONNER-LEE  
VINEYARD



**TASTING NOTES**

**O**n the heels of our first release and outstanding reviews, our second vineyard blend from this iconic property has yielded a wine of saturated fruit concentration followed by a velvety long finish. Cola (almost Dr. Pepper like), blackberry, anise, spice, plum, and a gentle hint of herb flow freely throughout the aromatics and palate of this wine. A wine with both power and grace in the same glass that is a beautiful expression of this seasoned, cool site.

**RICHLAND & WOODINVILLE, WASHINGTON  
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# 2008 | CONFLICT

CONNER-LEE VINEYARD  
COLUMBIA VALLEY

**VINTAGE** The 2008 vintage overall could be characterized as very cool right up until a very warm fall. Bud break was nearly three weeks behind, by flowering we were two weeks behind schedule, and by the time of veraison, we were still 7–10 days behind a typical season. A very cool spring kept its grip on Eastern Washington, followed by a mildly warm, dry summer. Just when we began to worry about having enough heat units to physiologically ripen the grapes, particularly Cabernet Sauvignon, a stretch of unseasonably warm, dry weather began the second week of September and continued through late October. This allowed for extended hang time and full maturity of the grapes in most sites throughout the Columbia Valley, Horse Heaven Hill and Red Mountain Appellations.

**WINEMAKING** All the grapes were hand-harvested at optimal maturity and hand-sorted over a conveyor belt before de-stemming, then post-sorted over a shaker table to remove poor quality grapes and jack stems. 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-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 five to seven 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 were topped once a week and racked and gently fined only if necessary.

## APPELLATIONS • VINEYARDS

Columbia Valley 100% | Conner-Lee 100%

## FINAL BLEND

51% Cabernet Sauvignon,  
39% Merlot and 10% Malbec.

## AGING

Aged for 20 months in new and one & two-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

416 six-pack cases/750mL

**TECHNICAL DATA** Bottled Summer 2010,  
pH 3.78, TA .59, Alcohol 15.2% by volume