

2009

# FORESHADOW

CABERNET  
SAUVIGNON



## TASTING NOTES

Our Foreshadow Cabernet Sauvignon showcases our best Cabernet Sauvignon vineyards in the Columbia Valley, Red Mountain and Yakima Valley appellations. Due to the warm growing season in 2009 we were able to maintain a higher percentage of Cabernet Sauvignon in the final Foreshadow blend as even this late-ripening variety fully matured in this wonderful vintage. Both aromatically and on the palate, the wine displays a medley of dark fruits led by plums, blackberries, blueberries and figs. Secondary and tertiary notes are more subtle and offer hints of truffles, violets, baking spices and sandalwood followed by a warm cola bath. The wine enters the palate sweet and round and finishes with polished, fine grained tannins. The lush, long finish is complemented by the natural sweetness and acidity of the wine. Recommended cellaring 6-12 years.

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

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CABERNET SAUVIGNON  
COLUMBIA VALLEY

**VINTAGE** The 2009 vintage was one of the warmest on record in Washington. The cool, dry spring only slightly delayed bud break and the warm summer months began in June and did not let up until late September. The summer was as consistent heat-wise as any previous recorded vintage but lacked the extreme temperature spikes experienced in the past. The warm vintage thankfully led to early ripening as 2009 will become known as the tale of two vintages—pre frost and post frost. For the first time on record, Eastern Washington was consumed by a deep frost beginning October 9 and continuing for three nights. Fruit not fully mature by the time of the frost did not have a chance to fully ripen. The ripe fruit harvested pre-frost was outstanding, whereas the fruit that still needed hang time at the time of the frost was a little less than optimal from a maturity standpoint.

**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 to 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 90%	Conner-Lee 66%
Red Mountain 6%	Dionysus 24%
Yakima Valley 4%	Ciel du Cheval 6%
	Elephant Mountain 4%

## FINAL BLEND

96% Cabernet Sauvignon, 4% Syrah.

## 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** 2262 cases/750mL  
79 cases/1.5L

**TECHNICAL DATA** Bottled Summer 2011,  
pH 3.68, TA .64, Alcohol 15.2% by volume