

2009

# FORESHADOW

MERLOT



## TASTING NOTES

**O**ur Foreshadow Merlot showcases our best Merlot vineyards in the Columbia Valley and Red Mountain appellations. A more classic, refined style of Merlot in that for the first time in 10 years we did not blend in Petit Verdot or Malbec but chose a small amount of Cabernet Sauvignon, which allowed for more grace and elegance. The wine parades a basket full of red fruits led by raspberries, Maraschino cherries and cassis, perfume aromas of rose water, sandalwood, sage and cola are followed by very subtle tones of anise, leather and graphite. The wine enters the palate sweet, reveals a medium to full body on the mid palate and stays on course displaying a variety of the red fruits listed above. Slightly less powerful than previous vintages, but none the less intriguing given the secondary and tertiary flavors of figs, spices and bakers chocolate. Recommended cellaring for this merlot is in the 5-8 year range however it will certainly age longer with proper care.

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

# 2009 | FORESHADOW

MERLOT  
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

Red Mountain 60%	Klipsun 31%
Columbia Valley 40%	Ciel du Cheval 29%
	Conner-Lee 40%

## FINAL BLEND

96% Merlot, 4% Cabernet Sauvignon.

## 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

1104 cases/750mL

## TECHNICAL DATA

Bottled Summer 2011,  
pH 3.71, TA .58,  
Alcohol 15.2% by volume

