

2012
CONFLICT
CONNER-LEE



TASTING NOTES

Seamlessly balanced, this traditional blend matches Cabernet Sauvignon's dominance with 32% Merlot and the 5% Syrah. The warm long season of 2012 shows in the dark color, clarity of fruit and purity of perfumes. The palate is ripe and powerful with fruit and oak showing off together. Conner-Lee Vineyard Cabernet's dark fruit pairs with Merlot's smooth power in this vineyard's signature smooth body, setting this wine apart in Washington's offerings. This 2012 Conflict shows off with a finish lasting for minutes.

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2012 | CONFLICT

CONNER-LEE VINEYARD
COLUMBIA VALLEY

VINTAGE The stars were aligned and something pretty special happened in 2012. After two decidedly challenging vintages in 2010 and 2011, Mother Nature herself dressed up in her Sunday best and showed us all she had during the growing season of 2012. A slightly cool spring blossomed into one of most even growing seasons we have experienced in Eastern Washington in decades. Heat spikes even during the warmest of summer months were very manageable. The fall brought near perfect conditions of warm sunny days coupled with our signature crisp, cool evenings. With little to no frost present until well into November, extended hang times were possible where merited. Overall, balance is the calling card for the 2012 vintage in both red and white varieties.

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 5-7 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 100% | Conner-Lee 100%

FINAL BLEND

63% Cabernet Sauvignon, 32% Merlot, 5% Syrah

AGING

The wines were aged on the lees, topped weekly and were neither racked nor fined. Aged for 20 months in new and one & two-year-old French oak barrels. The barrel selection was composed of small (225 liter) and large format (340 liter) barrels that were mostly three year air dried, medium toast with thick staves (27mm).

CASES PRODUCED

1,588 6-pack cases/750mL

TECHNICAL DATA

Bottled Summer 2014, pH 3.74, TA .58,
Alcohol 15.3% by volume