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# SUSPENSE

COLUMBIA VALLEY A.V.A.  
WASHINGTON STATE



## TASTING NOTES

*O*ur 2012 Suspense (formerly Antithesis) is the third bottling after a two year absence of our Merlot/Cabernet Franc based blends from the new clones we are cultivating in Eastern Washington. Incredibly fragrant, the wine's aroma reveals ripe cherries, wild raspberries and cassis wrapped with dusty, alluvial minerals, baker's chocolate, sweet thyme and subtle hints of dried roses and toasty oak. The palate showcases the ripe, bright red fruits of the season; the wine enters the palate sweet and showcases a generous mouth-coating mid palate, secondary flavors of savory herbs, crushed chestnuts, cola, figs and cocoa are wrapped in luscious, silky tannins. The finish is long and velvety and clearly depicts the maturity of the grapes at harvest. Cellar 5-8 years.

**RICHLAND & WOODINVILLE, WASHINGTON  
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**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, hand sorted over a conveyor belt before de-stemming, 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 fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open and closed top fermentors for 4–5 days prior to fermentation. Once inoculated with three types of yeast, the wine was allowed to ferment at a peak temperature of 80°F. 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 79%  
Dionysus 21%

## **FINAL BLEND**

56% Merlot, 30% Cabernet Franc,  
7% Cabernet Sauvignon and 7% Malbec

**AGING** The wines were aged on the lees, topped weekly and were neither racked nor fined. Aged for 15 months in new and one & two year old French oak barrels. Most if not all of the barrels were three year air dried, thick stave, medium toast with toasted heads.

## **PRODUCTION**

330 12-pack cases/750mL

## **TECHNICAL DATA**

Bottled Winter 2013  
pH 3.82, TA .57 g/100mL  
Alcohol 15.2% by volume

