



2013 | ANTAGONIST SYRAH

COLUMBIA VALLEY A.V.A.
WASHINGTON STATE

The wine's aromatics are a symphony of dark fruits, figs and cassis wrapped in wet stone, violets and truffle with just a hint of menthol. The aroma is nearly identical on the palate as it is aromatically, with mostly dark-skinned fruits leading the way. Secondary and tertiary flavors run the spectrum of blackberries, allspice, clove, cardamom and cinnamon. Pairs wonderfully with dark roasted meats such as duck, lamb and venison.

VINTAGE

2013 had the highest recorded tannin and color potential ever seen in Washington. This affords our entire portfolio a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades. It began normal with a good spring for growing. Flowering was early in June, affording us a ripe vintage from the vantage of spring. Summer temperatures were hotter than average and often record breaking. Verasion was early in August, quick and even—all hallmarks of great vintages. Well managed vineyards had fruit shaded from sun burn and healthy canopies to develop full ripeness. A hot September broke into a mild October with a storm pushing oceanic air into our interior dry desert. We then picked all our red fruit with ease under clear skies without stress at a leisurely pace.

WINEMAKING

Hand harvested Syrah was sorted by hand and then de-stemmed on the day of harvest. Moved to open top fermenters for punch down mixing, the fruit was chilled and cold soaked for three days for color and freshness. Fermented slowly at cool temperatures, it was gently pressed after two weeks of skins mixing. Finishing ferment in cooperage, we stirred the lees for richness and savory complexity. We aged it for 15 months until blending for bottling while still vibrant and youthful. Unfined and filtered for clarity at bottling, this wine will age for over ten years.

APPELLATIONS & VINEYARDS

Yakima Valley 60% | 60% Elephant Mountain
Columbia Valley 40% | 40% Conner Lee

FINAL BLEND

100% Syrah

AGING

100% French oak,
new puncheons and
second fill 225L barrels

CASES PRODUCED 420 12-pack cases/750mL

TECHNICAL DATA Bottled: Spring 2015 • Alcohol: 14.9% by volume • pH: 3.75 • TA: .55 • RS: 1g/L

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