

2013 | CHAPTER 6

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD



Sedonistic Cabernet aromas generously invite you into this luxurious wine. Black fruits, jam and fine oak lead to flavors of fruit, cream, coffee and oak with a powerful finish. Our most powerful Washington Cabernet, Conner Lee Vineyards expresses itself ideally through the fine, smooth tannins and refreshing acidity structure of this age worthy tour de force. The precious amount of fruit was picked at peak ripeness, fermented for density and structure, and aged in new French puncheons and barrels.

VINTAGE

Vintage 2013 fruit from our vineyards revealed the highest recorded tannin and color potential yet seen in Washington. Our vintage portfolio carries a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades. Spring 2013 began the growing season without problems. Flowering June 7th-10th at Conner Lee Vineyard afforded an early ripening vintage. Summer temperatures were hotter than average with many July and August days over 100F. Verasion was early in August under good conditions, a hallmark of great vintages. Our well-managed vineyard blocks had fruit shaded with healthy canopies, balancing acidity and sugar ripeness while keeping fruit from sunburn. September's heat ended with the early October storm, lowering temperatures in our interior dry desert. By October 10th, the vintage was record-breaking in total heat units, so cool weather was welcome. We then picked all our red fruit with ease under clear skies with cold nights at a leisurely pace.

WINEMAKING

We selected two acres of old vines at Conner Lee Vineyard where we practiced intensive viticulture in pursuit of power and grace, sparing no expense. Pruned and hand designed all spring and summer, in late summer we finally select only the inner-most 8 clusters of fruit to harvest. Hand picked in the mornings of October 8th and 10th respectively, the Merlot and Syrah were fermented in puncheons with free-run selected for the cuvee. Cabernet Sauvignons from the 1987 and 1988 vines fully ripened next on the 16th under the waxing October moon. We hand sorted all clusters, then destemmed and resorted out any stem fragments. Each in their own fermenters, we chilled and cold soaked for three days, developing richness and smooth skin tannins. We then fermented slowly at cool temperatures below 87F. Hand mixed daily for two weeks on skins, only free run was selected for aging in puncheons and traditional Bordeaux cooperage. We stirred and aged on lees, reductively developing savory tones complementary to the powerful fruit. After 16 months, we blended each selected puncheon and barrel for this rare wine.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

91% Cabernet Sauvignon
37% Syrah
2% Merlot

AGING

75% new French puncheons, 25% new French barrels

CASES PRODUCED 292 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2015 • Alcohol: 15.8% by volume • pH: 3.65 • TA: 6.1 g/L • RS: 1 g/L

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