



# 2013 FORESHADOW MERLOT

COLUMBIA VALLEY A.V.A.

From a long line of outstanding Merlots produced from Conner Lee Vineyard, this ripe wine displays the deep flavors of great and delicious Washington Merlot. Full bodied and explosive, it has the purity of fruit expressive of the hot vintage. The smooth and generous palate shows off the rich fruit of the Columbia Valley. Clear dark ruby color and abundant fragrances of attractive fruit invite you to enjoy this young generous wine. Blended with Malbec and Syrah from old and new vineyards we love, the Merlot shines with fruit and acidity to last decades of enjoyment.

## 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 7-10 at Conner Lee Vineyard afforded an early ripening vintage. Summer temperatures were hotter than average with many July and August days over 100°F. 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 our interior dry desert. The vintage was record breaking in total heat units, so cool weather was welcome. We picked all our red fruit with ease under clear skies with cold nights at a leisurely pace.

## WINEMAKING

All these Merlots were hand picked over two weeks beginning with the first days of fall. We hand sorted the clusters then destemmed into small 1 and 4 ton fermenters for hand mixing. Chilled and cold soaked for three days developing richness and smooth skin tannins, we then fermented slowly at cool temperatures below 87°F. Hand mixed daily for two weeks on skins, fermentations finished primary ferment in traditional Bordeaux cooperage. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 16 months, we selected each barrel individually and blended for bottling, filtering for purity and aging stability. This rich wine will age for more than a decade and can be enjoyed with a host of foods throughout those seasons.

## APPELLATIONS & VINEYARDS

Columbia Valley 100% | 95% Connor Lee  
5% Sagemoor

## FINAL BLEND

77% Merlot  
17% Malbec  
6% Syrah

## AGING

Aged in 25% new  
and 75% used  
French barrels

**CASES PRODUCED** 1,010 cases/750mL

**TECHNICAL DATA** Bottled: Summer 2015 • Alcohol: 14.9% by volume • pH: 3.75 • RS: 1g/L

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