

2013  
**SUSPENSE**  
CONNER-LEE



**TASTING NOTES**

*W*ith aromatics of rose and cherries, its nose holds you in suspense.

The blacker fruits of Merlot and red fruit flavors of Cabernet Franc are generous. The outstanding 2013 vintage 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. This wine shows the core strengths of Washington's warm vintages.

**RICHLAND & WOODINVILLE, WASHINGTON**  
**1-877-667-8300 • BOOKWALTERWINES.COM**

# 2013 | **SUSPENSE**

CONNER-LEE VINEYARD  
COLUMBIA VALLEY

**VINTAGE** The spring of 2013 was outstanding with no issues for growers. Flowering began in early June, which resulted in a nicely ripened vintage. Summer temperatures were hotter than average with many July and August days over 100°F. Verasion began in early August under excellent conditions, a hallmark of great vintages. Our well managed vineyard blocks were shaded from sun burn with healthy canopies, balancing acidity and sugar ripeness. September's intense heat ended with an early October storm lowering temperatures in our dry basin climate. At this time, the vintage was record-breaking in total heat units, making the cool weather welcomed. We picked all of our red fruit with ease and care under clear skies with cool nights.

The 2013 vintage fruit from our vineyards revealed the highest recorded tannin and color potential yet seen in WA. Our vintage portfolio carries a volume and weight that matches our house style of bold, rich, and smooth reds which are age worthy for decades.

**WINEMAKING** The fruit for this wine was hand-picked, hand sorted, and de-stemmed into small 1 and 4-ton fermenters for hand mixing. We then chilled and cold soaked for three days, developing richness and tannins. We fermented slowly at cool temperatures and mixed daily for two weeks on the skins. This wine finished fermentation in large and traditional Bordeaux cooperage. It was then aged on the lees and stirred early, developing savory tones complimentary to the powerful fruit. Un-fined and yeast filtered for clarity at bottling, this rich wine will age for a decade or more. We blended and bottled this vibrant and youthful wine after 16 months.

## **APPELLATIONS • VINEYARDS**

Columbia Valley 100% | Conner-Lee 100%

## **FINAL BLEND**

60% Merlot, 40% Cabernet Franc

## **AGING**

New puncheons 50% and used barrels 50%

## **CASES PRODUCED**

826 6-pack cases/750mL

## **TECHNICAL DATA**

Bottled Spring 2015, pH 3.70, TA .5, RS 1g/L  
Alcohol 14.8% by volume