



Wine Spectator **92 pts**

# 2014 | PROTAGONIST

COLUMBIA VALLEY A.V.A.  
CONNER LEE VINEYARD

*C*lassic ripe Cabernet Sauvignon aromas fill the perfumed rich wine with mocha and sweet French oak tones. Generous fruits, minerals and earth tones harmoniously blend in this powerful reserve old vine Cabernet. Long and powerful from low yielding Cabernet vines, it has smooth tannins and refreshing acidity. Fragrant and able to delight now, it will age for years to come, like the many vintages before.

## VINTAGE

Vintage 2014 fruit from our vineyards yielded record color and tannin. Our vintage portfolio carries a volume and weight that matched our house style of rich and smooth age worthy reds. Spring 2014 began the growing season early without problems. Flowering on June 1 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 August 2 through 7 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. By October, the vintage was record breaking in total heat units and cool weather was welcome. We then picked all our red fruit with ease under clear skies with cold nights at a leisurely pace.

## WINEMAKING

This 1988 block cabernet was hand-picked the morning of October 28. Then hand sorted and destemmed into small 1 and 4 ton fermenters for hand mixing daily for two weeks. Fermentation completed in barrels and puncheons. We stirred and aged on lees reductively developing savory tones complimentary to the powerful fruit. After 16 months, we selected each barrel individually. We then filtered for purity and aging stability. This rich wine will age for a decade or two, enjoyable with a host of foods throughout those seasons.

## APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

## FINAL BLEND

90% Cabernet Sauvignon  
6% Syrah  
2% Malbec  
2% Cabernet Franc

## AGING

25% New French puncheons, 50% new French barrels, 25% used French barrels

**CASES PRODUCED** 2,800 6-pack cases/750mL

**TECHNICAL DATA** Bottled: Summer 2016 • Alcohol: 14.9% by volume • pH: 3.85 • TA: 5.1 • RS: 1 g/L

**BOOKWALTER WINERY • FICTON @ J. BOOKWALTER RESTAURANT** 894 TULIP LN, RICHLAND WA • 1.877.667.8300  
**J. BOOKWALTER TASTING STUDIO** 14810 NE 145<sup>TH</sup> ST, BLDG B, WOODINVILLE WA • 425.488.1983

**WWW.BOOKWALTERWINES.COM**