



2014 | RED WINE SUBPLOT N°31 COLUMBIA VALLEY A.V.A.

*R*ipe fruits and sweet oak spices invite you to enjoy the generous flavors of this delicious wine. Syrah's rich berry profile adds to the structure of Cabernet Sauvignon and the fresh plum flavors of Merlot. This symphony of dark fruit is surrounded by cedar and vanilla flavors that are hallmarks of small French oak barrels. Great with foods all year, from the BBQ to winter stews.

VINTAGE

The best part of this hot vintage is all the wines are powerful and rich. The Columbia Valley in 2014 grew the highest tannins and color recorded, and we'd say flavor, too. This affords our entire portfolio a volume and weight that matched our house style of bold, rich and easy-drinking young reds. Spring's great weather grew healthy plants for early flowering in June. Summer temperatures were record breaking. With abundant Columbia River water we cared for all our vineyards easily. The early summer led into a warm harvest in our intermountain dry desert developing the powerful vintage. We picked all our red fruit with ease under clear desert skies.

WINEMAKING

The number on the bottle represents how many non-vintage and vintage table wines we have produced since 1983. Each lot of wine is carefully chosen for its contributing character, after we make our final barrel selections for our top tier wines. We create a flavorful full-bodied and approachable wine by layering multiple vineyards and varieties in these unique vintage blends. All these cuvees were hand harvested and fermented in small batches. Young promising vineyards' wines and our old vineyard block's press wines combine fruit, structure and exceptional value. Scrumptious and easy to enjoy young, these wines can also last over five years in bottle and be enjoyed again for their complex narratives of past years.

APPELLATIONS & VINEYARDS

Columbia Valley 60%	40% Conner Lee 20% Sagemoor
Yakima Valley 40%	40% Elephant Mountain

FINAL BLEND

50% Syrah
25% Cabernet Sauvignon
10% Merlot
8% Malbec
7% Cabernet Franc

AGING

Aged 16 months in 20% new and 80% older French oak
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CASES PRODUCED 2,150 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2016 • Alcohol: 14.8% by volume • pH: 3.87 • TA: .45 • RS: 3g/L

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