



2015 | CONFLICT

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Our classical blend of Merlot and Cabernet Sauvignon displays the terroir of Conner Lee Vineyard in gorgeous form. Our outstanding 1992 Merlot block we blend with our old block 1987 Cabernet in this reserve selection. Warm vintages for Conner Lee Vineyard are our favorites, showing off big ripe flavors balanced by the cool site's fresh acidity. Expect this wine to last for ten to twenty years and show its best from one year after release.

Suave and complex with classical aromatics of currants and dark berries married to new French oak and savory earthiness. Supported by 8% malbec bring spice and pepper notes with aromatic brightness. Cabernet Sauvignon's tannic intensity vies with the voluptuous Merlot for attention in this dynamic wine.

VINTAGE

Vintage 2015's warmth was record breaking, bringing with it small grapes on small cluster which offered us the highest recorded tannin and color potential ever. Our entire portfolio holds a volume and weight that matches our house style of bold, rich and smooth reds age worthy for decades. Beginning with an early spring for growing, flowering was in May for the first time. Summer temperatures were hotter than average and often record breaking. Verasion beginning in July was a first again. Our well managed blocks had healthy canopies to develop full ripeness. A hot September began Merlot harvest followed quickly by Cabernet Sauvignon.

WINEMAKING

Hand and Pellenc Selective machine-harvested Merlot and Cabernet fruit was sorted and destemmed into small open top fermenters for punch down mixing. Pressed after two-three weeks of skins mixing, free run was barreled first and chosen for this wine. Finishing ferment in cooperage, we aged on lees for body and savory complexity. Aged for 15 months until blending for bottling the wine was vibrant and youthful. Egg white fined and filtered for clarity, this wine will age for over ten years. Age and enjoy with a host of foods throughout the seasons of many years ahead.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

47% Cabernet Sauvignon
45% Merlot
8% Malbec

AGING

Aged in new French oak puncheons

CASES PRODUCED 1,040 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2017 • Alcohol: 14.9% by volume • pH: 3.75 • TA: 5.0 • RS: 1g/L

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