



2015 | FORESHADOW CABERNET SAUVIGNON COLUMBIA VALLEY A.V.A.

*S*weet ripe fruits with vanilla oak leap out of the glass introducing this delicious Cabernet Sauvignon from Sagemoor Vineyard's Dionysus blocks. Full bodied and explosive, the wine has the purity of fruit expressive of the powerful 2015 vintage. The smooth and generous palate shows off the rich fruit of the Columbia Valley. Long lasting flavors in gentle tannins and freshening acidity complete our cabernet.

Clear dark ruby color and abundant fragrances of ripe dark Cabernet fruit invite you to enjoy this young muscular wine. Blended with Malbec and Syrah from Conner Lee Vineyard, the Cabernet shines with fruit and acidity to last decades of enjoyment.

VINTAGE

Vintage 2015 fruit from our vineyards grew small grapes with intense color and flavors across Washington. Our 2015 vintage portfolio carries a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades. Spring 2015 was the earliest growing season in Washington history. Flowering June 1 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 in late July signaled our earliest harvest. Our well managed vineyard blocks had fruit shaded with healthy canopies balancing acidity and sugar ripeness while keeping fruit from sunburn. We picked all our red fruit with ease under clear skies.

WINEMAKING

All these Cabernets were hand picked in September's early ripe harvest. We hand sorted the clusters then destemmed into small fermenters for hand mixing and pump overs. We fermented 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 19 months, we selected each barrel individually and blended for bottling. We egg white fined half the Cabernets for tannin integration prior to bottling, and then filtered 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% Dionysus & Bacchus Vineyards
5% Conner Lee Vineyard

FINAL BLEND

95% Cabernet Sauvignon
3% Syrah
2% Malbec

AGING

Aged in 10% new and 90% used French barrels

CASES PRODUCED 1,052 12-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2017 • Alcohol: 14.9% by volume • pH: 3.785 • RS: 1g/L

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