



2016 | BOOK CLUB SELECT MERLOT

COLUMBIA VALLEY A.V.A.
DIONYSUS VINEYARD

The deep color attractively introduces our special club selection of Dionysus Vineyard Merlot. This bold Merlot is filled with the vineyards special aromas of roses and merlot complimented by fine oak, coffee and almonds tones. It offers extraordinary richness with a refined smooth finish. Chosen for its perfumed terroir and refined character, we reserved our club members this special cuvée of classic Washington Merlot.

VINTAGE

Vintage 2016 developed the high color potential in Washington due to its consistent warm and sunny vintage. Spring 2016 was good and early without growing problems. Flowering June 1 afforded an early ripening vintage. Summer temperatures were hotter than average with earliest flowering and veraison, which are hallmarks of great vintages. Our well-managed vineyard blocks had fruit shaded from sun burn with healthy canopies balancing acidity and sugar ripeness while keeping fruit from sunburn. By September, the vintage was second biggest in total heat units. We picked with ease under clear skies with cold nights in great weather. Our vintage portfolio carries a volume and weight that matched our house style of bold, rich and smooth reds age worthy for decades.

WINEMAKING

Hand picked, we sorted then destemmed into small two ton fermenters for hand mixing. Fermented with a cool start and hot finish, we mixed daily for two weeks on skins. After pressing we finished fermentations in puncheons from Bordeaux. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 17 months, we blended and bottled this vibrant and youthful blend. Unfined and yeast filtered for clarity at bottling, this rich wine will age for a decade or more. Enjoy with a host of foods throughout the seasons.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Dionysus Vineyard

FINAL BLEND

85% Merlot
15% Cabernet Sauvignon

AGING

Aged 17 months
in 100% new
puncheons

CASES PRODUCED 210 12-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2018 • Alcohol: 14.9% by volume • pH: 3.81 • TA: 6.5 • RS: 1g/L

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