



2016 | PROTAGONIST CABERNET SAUVIGNON

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

*C*lassic ripe Cabernet Sauvignon aromas fill this richly perfumed wine. Fragrant currant and black berry, mocha and sweet French oak tones harmonize with mineral tones in this powerful reserve old vine Cabernet. Long flavors and powerful structure come from low yielding vines and fully extracted winestyle. Fragrant and able to delight now, it will age for years to come, like the many vintages before.

VINTAGE

The 2016 is perhaps our finest vintage at Bookwalter because we used new analytic tools measuring our wines' natural extraction to ideal reserve proportions. 2016 yielded a bigger than average crop which ripened into the hot vintage very well. Early in the season and again at veraison, we lowered our yields with much hand labor. By harvest, the vintage was measuring 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's early budbreak and flowering on June 1 at Conner Lee Vineyard was followed by a warm month of heat with a June rain storm that induced larger cluster yields. Summer temperatures were hotter than average again with many July and August days over 100°F. Veraison began in early August and completed quickly, a hallmark of great vintages. Our well managed vineyard blocks had fruit shaded by a few west side leaves keeping fruit from sunburn. We picked our fruit perfectly ripe at 130 days of ripening.

WINEMAKING

The 1991, 1988 & 1987 block Cabernets were hand sorted on the vine closely then picked by Pellenc Selectiv the first weeks of October. We mixed by pump over and punch down for three weeks. The vintage was measured for anthocyanins and tannins daily allowing us a perfect balance of extractables to build into our favorite tanks for these reserves. Fermentation completed in new French oak puncheons. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 20 months, we selected each puncheon for this reserve bottling. We then blended and filtered for purity and aging stability. With the addition of choice Syrah and Cabernet Franc for aromatic lift, the blend describes Cabernet at its most gorgeous vintage expression. 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
Estate Grown

FINAL BLEND

95% Cabernet Sauvignon
3% Syrah
2% Cabernet Franc

AGING

Aged 20 months in
75% new French
puncheons, 25%
used French barrels

CASES PRODUCED 3,680 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2018 • Alcohol: 14.9% by volume • pH: 3.80 • TA: 5.5 • RS: 1 g/L

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