



# 2016 | SUSPENSE

COLUMBIA VALLEY A.V.A.  
CONNER LEE VINEYARD

Our most floral reserve wine displays the ripe cassis, cherries and dried rose petal aromas of perfectly ripened Cabernet Franc. Generous and smooth textured, our luscious blend shows off the best of our 2016 vintage Cabernet Franc supported by its classic Merlot complement.

## VINTAGE

Vintage 2016 was early and hot from spring through the summer. Due to this early flowering we could plan on the early harvest of fully ripe Cabernet Franc. The summer weather made for a large crop of excellent ripe quality, like the great vintage of 1989 in Bordeaux. We thinned our fruit crop intensely in summer to concentrate the flavors on this clearly excellent vintage. By harvest the results were in as Conner Lee Vineyard yielded beautiful color and aromatics again in the vintage fruits. With our rigorous growing of ripe crop harvested on time, 2016 from our vintage matches our house style of rich and smooth reds age worthy for decades.

## WINEMAKING

We harvested with the finest sorting machines made today, the Pellenc Selectif harvesters which pick all our ripe blocks of Cabernet Franc on the same day. We fermented traditionally in small two and four-ton fermenters mixing by hand for 20 days developing beautiful extraction of flavors and tannins. Fermentation finished in puncheons and traditional Bordeaux barrels. We aged on lees in a modern style developing savory tones complimentary to the powerful fruit. After 15 months, we blended and bottled our favorite fragrant cabernet franc puncheons with a couple ideal savory Merlot puncheons into 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% Conner Lee

## FINAL BLEND

85% Cabernet Franc  
15% Merlot

## AGING

Aged 15 months in  
50% new puncheons  
and 50% once & twice  
filled puncheons

**CASES PRODUCED** 2,002 6-pack cases/750mL

**TECHNICAL DATA** Bottled: Spring 2018 • Alcohol: 14.8% by volume • pH: 3.78 • TA: .65 • RS: .5 g/L

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