



# 2017 | RED WINE SUBPLOT N°37 COLUMBIA VALLEY A.V.A.

*R*ipe fruit and French oak aromas generously introduce this delicious wine. This wine is loaded with rich berry fruits from the Cabernet Sauvignon, Merlot, and Syrah blend. It displays cedar and delicate vanilla flavors from the French Oak barrels. Great with foods all year, from the BBQ to winter stews. This wine over-delivers from our cellar and a great vintage.

## VINTAGE

The best part of this hot vintage is all the wines are powerful and rich. The Columbia Valley in 2017 grew big flavors in this longtime reserve quality Sagemoor Vineyard. This is another great vintage for our house style of bold, rich and easy drinking young reds. Spring's great weather grew healthy plants for early flowering in June. Summer temperatures were hot and dry and with abundant Columbia River water we cared for all our vineyards easily. The early Summer lead into a warm harvest in our intermountain dry desert developing the powerful vintage. We picked all our red fruit without any smoke damage on this vineyard.

## WINEMAKING

**The number of each Subplot represents how many Columbia Valley red blends we have produced since 1983.** Each lot of wine is carefully chosen for its contributing character, after we make our final barrel selections for our top tier wines. We create a flavorful full bodied and approachable wine by layering multiple vineyards and varieties in these unique vintage blends. All these cuvées were hand harvested and fermented in small batches. Young promising vineyards' wines and our old vineyard block's press wines combine fruit, structure and exceptional value. Scrumptious and easy to enjoy young, these wines can also last over five years in bottle and be enjoyed again for their complex narratives of past years.

### APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Sagemoor Vineyard

### FINAL BLEND

70% Cabernet Sauvignon  
25% Syrah  
5% Malbec

### AGING

Aged 16 months  
in French Bordeaux  
barrels

**CASES PRODUCED** 1,450 12-pack cases/750mL

**TECHNICAL DATA** Bottled: Spring 2020 • Alcohol: 14.8% by volume • pH: 3.85 • TA: .45 • RS: 1 g/L

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