



2018 | SUSPENSE

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

For all of you who follow our special small production Cabernet Franc, Suspense, we have a treat in store. The 2018 vintage is amazing! It's the combination of what many of you said are the best traits of this wine of ours: smooth, aromatic and bold. My goals were met when we came to blend this wine. Those goals are richness, big aromas, savory wrapped fruit, big fruit and the concentration to last year's. It's a hypothetical blend of our 2015 & 2016 since it's sourced from Conner Lee Vineyard's best blocks. Check out the video we have for you waiting on the back label by taking a photo of it. You'll see me excited about it at harvest anticipating a best-of vintage, which is exactly what we achieved. Aromas of roses, raspberries & black currants echo on the palate, which is smooth and fresh with massive fruit and youthful ripe tannins. It's a joy to drink now and will be a joy to have in years to come, which will be hard considering how easy this is to enjoy now. It pairs with many savory meats, cheeses and vegetable dishes.

VINTAGE

In 2018 we received a generous harvest of fruit. The grapes were perfectly ripe and yielded intense color and suave tannins. This vintage yielded a volume and weight that matched our house style of rich and smooth age-worthy reds. We saw bud break and flowering early. Summer temperatures were hotter than average, with ten July and August days over 100°F. Verasion was early in August under good conditions, together hallmarks of great vintages. Our familiar old vine blocks had fruit shaded with healthy canopies balancing acidity and sugar ripeness while keeping fruit from sunburn. September was ideal warm and dry. October's cool temperature picking weather was perfect.

WINEMAKING

We harvested with the finest sorting machines made today, the Pellenc Selectif harvesters, which picked all our ripe blocks of Cabernet Franc on the same day. We fermented traditionally in small 2 and 4 ton fermenters, mixing by hand for 20 days developing beautiful extraction of flavors and tannins. Fermentation finished in Jarnac, Boutes and Allary French oak puncheons. 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.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

83% Cabernet Franc
17% Merlot

AGING

40% new puncheons
60% once used barrels

CASES PRODUCED 1,265 6-pack cases/750mL • 16 magnum cases • 25 cases 375mL splits

TECHNICAL DATA Bottled: Spring 2018 • Alcohol: 14.9% by volume • pH: 3.85 • TA: 6.5g/L • RS: 0.2

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