

2011 CONFLICT

CONNER-LEE
VINEYARD



TASTING NOTES

Always one of the most aromatic wines we produce, the 2011 Conflict is a testament to fastidious viticultural practices at the Conner-Lee Vineyard in the face of the coldest vintage on record in Eastern Washington. Bright fruit aromas of Maraschino cherries, raspberries and red and black currants are accented by notes of dried herbs, cloves, cedar, charcoal and the signature Eastern Washington dustiness. Our selection of French oak seamlessly frames in the bright red fruit and savory herbs displayed throughout the wine and contributes to its overall impression of freshness, finesse and balance. The wine enters the palate sweet, has a medium body that lies effortlessly on the mid-palate with a creamy like texture. The wine finishes smooth yet with the signature acidity of the vintage, a level of acidity that will allow for greater aging potential with proper cellaring.

RICHLAND & WOODINVILLE, WASHINGTON
1-877-667-8300 • BOOKWALTERWINES.COM

2011 | CONFLICT

CONNER-LEE VINEYARD
COLUMBIA VALLEY

VINTAGE The 2011 vintage was the coldest vintage on record in Eastern Washington based upon accumulated heat units. The cool, damp spring delayed bud break by three weeks, which led to a summer that although very pleasant, was atypical in that we did not experience dramatic heat spikes and or stretches of extreme heat. The cooler summer contributed to veraison setting almost three weeks late and well into September on some varieties. Thankfully, September was warm and dry, and Eastern Washington experienced a more typical Indian summer. October was a mixed bag of warm sunny days and damp weather, but without any damaging frosts, harvest was extended well into November. The red wines from this vintage show more red fruit, higher acidity and lower alcohol, which are all hallmarks of this uncharacteristically cool vintage.

WINEMAKING All the grapes were hand harvested at optimal maturity, hand sorted over a conveyor belt before de-stemming, then post sorted over a shaker table to remove all debris other than grapes. The grapes were only de-stemmed and gently moved to our fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open and closed top fermentors for 4-5 days prior to fermentation. Once inoculated with three types of yeast, the wine was allowed to ferment at a peak temperature of 80°F. Daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5-7 days of fermentation, the wines were gently pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the barrel aging process, the wine lees were stirred weekly for the first three months in addition to topping the barrels once to twice per week throughout the entire aging cycle of the wine.

APPELLATIONS • VINEYARDS

Columbia Valley 100% | Conner-Lee 95%
Sage Moor 5%

FINAL BLEND

80% Cabernet Sauvignon and 20% Syrah.

AGING

The wines were aged on the lees, topped weekly and were neither racked nor fined. Aged for 20 months in new and one & two-year-old French oak barrels. The barrel selection was composed of small (225 liter) and large format (340 liter) barrels that were mostly three year air dried, medium toast with thick staves (27mm).

CASES PRODUCED

710 six-pack cases/750mL
112 cases/375mL
53 cases/1.5L

TECHNICAL DATA

Bottled Summer 2013,
pH 3.60, TA .61,
Alcohol 14.04% by volume

