

2011  
**VOLUME TWO**  
RESERVE CABERNET SAUVIGNON



**TASTING NOTES**

Our second Reserve Cabernet in the past 15 years is a great example of an outstanding vineyard site, seasoned veterans in both the vineyard and winery coming together to make an exceptional wine in the face of one of the most challenging vintages in the past 50 years. Volume Two captures the cold season and displays bright fruit aromas of plums, red and black cherries, raspberries and currants surrounded by secondary and tertiary scents of vanilla, sandalwood, cinnamon, toffee and a subtle floral essence. The wine enters the palate sweet, has a medium to full body and canvasses the senses with bright red fruits, dates and plums along with hints of sweet spices, caramel and chocolate covered toffee from the exclusive use of French oak. 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](http://BOOKWALTERWINES.COM)

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RESERVE CABERNET SAUVIGNON  
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% | Dionysus 100% Block 18

**FINAL BLEND**

100% Cabernet Sauvignon

**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. Most if not all of the barrels were three year air dried, thick stave, medium toast with toasted heads.

**CASES PRODUCED**

115 12-pack cases/750mL

**TECHNICAL DATA**

Bottled Summer 2013,  
pH 3.72, TA .58,  
Alcohol 15.49% by volume

