

2012 RED WINE SUBPLOT Nº28



TASTING NOTES

The 2012 vintage made it easy on Washington winemakers as the weather returned to near perfect conditions and we were able to deliver our signature ripe style of table wine that delivers exceptional value year over year. Our Subplot blend is a complex wine that showcases a symphony of fresh red and dark fruit; red and black cherries, raspberries, plums and black currants are wrapped with subtle hints of baking spices, brown sugar, cola and licorice. The wine enters the palate sweet and rolls into a liberal, round mouth coating mid-palate. Fruit flavors echo the aromatics; red and black fruits are surrounded by essences of fig, cinnamon, waffle cone, resin and confectionary candy. The lingering smooth finish is complimented by the balanced natural sweetness and acidity of the wine.

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VINTAGE The stars were aligned and something pretty special happened in 2012. After two decidedly challenging vintages in 2010 and 2011, Mother Nature herself dressed up in her Sunday best and showed us all she had during the growing season of 2012. A slightly cool spring blossomed into one of most even growing seasons we have experienced in Eastern Washington in decades. Heat spikes even during the warmest of summer months were very manageable. The fall brought near perfect conditions of warm sunny days coupled with our signature crisp, cool evenings. With little to no frost present until well into November, extended hang times were possible where merited. Overall, balance is the calling card for the 2012 vintage in both red and white varieties.

WINEMAKING The number on the bottle represents how many non-vintage and vintage table wines we have produced since 1983. Each lot of wine that we select for Subplot is carefully chosen each year after we have made our final blends for our top tier wines. We attempt to create a flavorful, full bodied yet approachable wine by layering multiple vineyards and varietals in these unique blends. The combination of press wine from our oldest vineyards and free run wine from our young vines results in a wine that offers fruit, structure, approachability and exceptional value. Although these wines are meant to be consumed in their youth, the Subplot wines have shown graceful aging potential.

APPELLATIONS Premium Vineyards from the Columbia Valley, Red Mountain, Horse Heaven Hills and the Yakima Valley appellations make up this wine.

FINAL BLEND
48% Cabernet Sauvignon, 32% Merlot,
11% Syrah, 5% Cabernet Franc and 4% Malbec.

AGING All of the various lots for this wine were aged in stainless tanks and used French oak barrels for varying amounts of time.

CASES PRODUCED
3,376 12-bottle cases/750mL

TECHNICAL DATA
Bottled Winter 2014,
pH 3.74, TA .58,
Alcohol 15.2%
by volume

