

2012 RED WINE
SUBPLOT Nº 29



TASTING NOTES

*B*right fruits such as cranberry, raspberry, and bing cherries with nuances of violets and leather are the stars of this wine. Subtle hints of brown sugar, burnt toast and cedar combine to create a well-balanced experience. A versatile and exquisite everyday wine that pairs with a wide variety of foods.

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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.

VINEYARDS

Yakima Valley 60%	Elephant Mountain 60%
Columbia Valley 40%	Conner Lee 30%
	Sagemoor 10%

FINAL BLEND

62% Cabernet Sauvignon, 30% Merlot and 8% Syrah

AGING

Aged 28 months in third year French oak.

CASES PRODUCED

1,000 12-bottle cases/750mL

TECHNICAL DATA

Bottled Spring 2015
pH 3.76
TA .55
RS 1g/L "dry"
Alcohol 14.9% by volume

