

2018 PROTAGONIST CABERNET SAUVIGNON



SENSORY NOTES

At a first glance, this wine appears opaque crimson red with violet hues. The aromatics are layered and complex. Cinnamon, tanned leather, pancetta, and dried cherries welcome you before taking the first sip. On the palate, you taste dark Bing cherry, blackberry, vanilla, red currant, and baking spice. Savory nuances add to the taste and compliment the fruit character. The finish is textured, powerful, yet silky, and sensual.

VINTAGE & WINEMAKING

2018 was another warm vintage for Washington that was marked by ideal weather during the harvest season. July and August temperatures were quite warm and then it cooled considerably in September, creating ideal conditions for ripening. Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage giving this wine balance and complexity. These grapes after harvest were then fermented in open-top vessels with skin contact for two weeks, then finished in barrels, aged on lees.



DRINKING WINDOW & SERVING

This wine has a drinking window of 5-8 years when cellared properly at 55F.



FOOD PAIRINGS

We recommend serving this wine with grilled meats, braised mushrooms, or cured meats.

APPELLATIONS

Columbia Valley A.V.A
50% Conner-Lee
45% Dionysus
5% Elephant Mountain

FINAL BLEND

92% Cabernet Sauvignon
5% Syrah
3% Petit Verdot

TECHNICAL DATA

Cases : 2093-6/Packs
Bottled Summer 2019
Alcohol: 14.8%
pH: 3.75
TA: 6 g/L
RS: 0 g/L

AGING

Large format French Oak for
18 months



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