

CONFLICT COLUMBIA VALLEY A.V.A. DIONYSUS VINEYARD

asting notes needed...

VINTAGE

The 2017 is another stunning vintage at Bookwalter. Despite smoke haze during harvest, because of careful testing our wines' natural character was preserved and classic flavor extraction to ideal reserve proportions was achieved. 2017 yielded an average crop which ripened early in the season. We lowered our yields and by harvest the vintage was measuring abundant color and tannin. Our vintage portfolio carries a volume and weight that matched our house style of rich and smooth age worthy reds. Spring's early budbreak and flowering in June at Dionysus Vineyard was followed by a warm month of heat creating small cluster yields. Summer temperatures were hotter than average again with many July and August days over 100°F. Verasion began in early August and completed quickly, a hallmark of great vintages. Our well managed vineyard blocks had fruit shaded by a few west side leaves keeping fruit from sunburn. We picked our fruit perfectly ripe at 125 days of ripening.

WINEMAKING

The Dionysus 18 block Cabernets and Merlots were picked in clear weather and rescued from the difficult smoke haze of early harvest. Rigorous lab testing of all fruit revealed summer smoke haze had not damaged this vineyard by great fortune. Hand sorted in the vineyard then picked by Pellenc Selectiv at perfect timing in the last weeks of September for merlot and first weeks of October for Cabernets. We mixed by pump over and punch down for 18 days. The vintage was measured for anthocyanins and tannins daily allowing us a perfect balance of extractables to build into these reserves. Fermentation completed in new French oak puncheons. We aged on lees reductively developing savory tones complimentary to the powerful fruit. After 20 months, we selected each puncheon for this reserve bottling. We then blended and filtered for purity and aging stability. With the addition of choice Syrah and Cabernet Franc for aromatic lift, the blend describes Cabernet at its most gorgeous vintage expression. This rich wine will age for a decade or two, enjoyable with a host of foods throughout those seasons.

APPELLATIONS & VINEYARDS

Columbia Valley 100% 100% Dionysus Vineyard

FINAL BLEND

AGING

20 months in new and used French puncheons

CASES PRODUCED 1,880 6-pack cases/750mL

TECHNICAL DATA Bottled: August 7, 2019 • Alcohol: 14.8% by volume • pH: 3.9 • TA: 5.5 • RS: 0.5%

BOOKWALTER WINERY • FICTION @ J. BOOKWALTER RESTAURANT 894 TULIP LN, RICHLAND WA • 509.627.5000 J. BOOKWALTER TASTING STUDIO 14810 NE 145TH ST. BLDG B. WOODINVILLE WA • 425.488.1983