

2020 SUSPENSE CABERNET FRANC



SENSORY NOTES

Butterflies in your stomach, sweat on your brow, trepidation pulsing through your body. The anxiety builds as you wonder, what happens next? It is a feeling we all know well and get addicted to in movies, novels, and media. That building sensation of mystery prompts you to know more nuances. The leading path to more questions and intrigue. It is Suspense.

The 2020 Suspense is a dark red with opulent red-purple hues. It has aromas and flavors of concord skin, rose petals, ripe raspberry, sweet red pepper, and cherry. This wine is bursting with flavor! Smokey chipotle, sweet roasted pepper, Mayan cocoa, and savory herbs, also play a key role in this wine. Suspense finishes with ripe red fruit that is plush and lingering leaving you wanting another taste. This wine is beautiful on its own but complements food pairings that take this wine to the next level. Fresh acidity and well-structured tannins make this wine a great candidate for long-term aging and cellaring if you are wanting to keep yourself in Suspense...

VINTAGE & WINEMAKING

2020 was a relatively warm year for Washington with a significantly smaller crop. Bud break began in mid-April, well-aligned with historical averages. October temperatures were above average before a freeze event on October 25th brought the growing season to a close in many locations. While the crop was smaller, the combination of smaller berries and extended hang time is traditionally a recipe for high-quality wines in Washington. After harvest, the Cabernet Franc and Merlot were fermented separately in open-top small-lot bins. The wine was then aged on lees in a couple of specifically selected large format French oak barrels. These barrels accentuated savory characteristics in the wine while softening the texture and finish. Our barrel selection acted as separate ingredients that we composed into a fine dish at the blending table, crafting something more exceptional than the sum of its parts.



DRINKING WINDOW & SERVING

This wine has a drinking window of 1-7+ years when cellared properly at 55F.



FOOD PAIRINGS

We recommend serving this wine with pulled pork, meatballs in marinara, roasted pork belly, grilled sausage & peppers, and mole salami.

APPELLATIONS

100% Columbia Valley A.V.A
100% Conner-Lee Vineyard

FINAL BLEND

75% Cabernet Franc
25% Merlot

TECHNICAL DATA

Cases : 1,317 6/Packs
Bottled: Spring 2022
Alcohol: 14.8%

pH: 3.78
TA: 5.9 g/L
RS: 0 g/L

AGING

Large format 100%
French Oak for 18 months



J. BOOKWALTER WINERY: 1695 MALIBU PR NE • RICHLAND, WA • 509.619.1380

J. BOOKWALTER TASTING STUDIO: 14810 NE 145TH ST. BLD B • WOODINVILLE, WA • 425.488.1983