

J. Bookwalter
PRESS RELEASE

VINTAGE: 2021		NAME: Suspense			
FINAL BLEND: 80% Cabernet Franc 5% Cabernet Sauvignon 15% Merlot					
SIGHT: Deep ruby		TASTE/FINISH/TEXTURE: Flavors of dark cherries, mission figs, baking spices; Velvet & Plush with silky tannins on the finish			
AROMATICS: Bing cherries, clove, black Tea					
APPELLATIONS: 100% Columbia Valley AVA		VINEYARDS: 95% Conner-Lee Vineyard 5% Dionysus Vineyard			
ACCOLADES/COMMENDATIONS: Not Yet Reviewed. Historical average: Owen Bargreen - 93 points Jeb Dunnuck - 93 points Wine Spectator - 92 points					
AGING: 16 months French oak (68% new oak)		CASE PRODUCTION: 750 mL bottles: 6-packs - 1,517			
BOTTLING DATE: Mar. 23, 2023	ALCOHOL: 15.0%	pH: 4.1	TA: 4.0 g/L	RS: 0.06 g/L	
VINTAGE NOTES: Despite a challenging spring with cold spells sweeping through the Columbia Valley in April, the 2021 vintage produced exceptional fruit, albeit in fewer clusters. However, a three-week heatwave in June during the harvest season led to smaller berries and fewer clusters. Despite this, the fruit maintained great acidity throughout the remainder of summer, resulting in concentrated flavors.		WINEMAKING NOTES: Keeping in mind the importance of balancing the sugar and acid, the fruit was picked whole berry in late October using machine harvesting techniques. Optimal extraction was achieved over a 10-14-day fermentation period using warmer temperatures (75-85 degrees), and multiple punch downs daily, and leaving the skins on the fruit. After fermentation, the wine was drained from the skins, and aged in French oak barrels for 16 months.			