

J. Bookwalter

PRESS RELEASE

VINTAGE:	NAME:			PHOTO:		
2021	Conflict					
FINAL BLEND:						
60% Merlot		4% Malbec				
29% Cabernet Sauvignon		3% Cabernet Franc				
4% Petit Verdot						
SIGHT:		TASTE/FINISH/TEXTURE:				
Dense ruby		Bold & concentrated fruit, velvety structured mid-palate, refined tannins. Dark cherry, cocoa nibs & baking spices on the palate				
AROMATICS:						
Dark cherry, fig, clove, cinnamon, granite						
APPELLATIONS:		VINEYARDS:				
99% Columbia Valley AVA 1% Wahluke Slope AVA		56% Conner Lee Vineyard 43% Dionysus Vineyard 1% Weinbau Vineyard				
ACCOLADES/COMMENDATIONS:						
Not Yet Reviewed. Historical average: Jeb Dunnuck - 91 points James Suckling - 94 points Wine Enthusiast - 91 points Owen Bargreen - 93 points						
AGING:		CASE PRODUCTION:				
18 months barrel aging in 100% French oak barrels (50% new oak)		750 mL bottles: 6-packs - 3,174				
BOTTLING DATE:	ALCOHOL:	pH:	TA:	RS:		
June 22, 2023	15.0%	4.1	5.1 g/L	0.22 g/L		

VINTAGE NOTES:	WINEMAKING NOTES:
<p>The 2021 vintage began with a mild, dry winter and only a few snow events in Jan. & Feb. Bud break occurred in mid-April, unabated by some snap freezes that caused initial alarm. Steady warm temps through spring gave way to a good balanced fruit set. Summer brought record heat, topping 115°F at the end of June. Vineyard managers did an excellent job combatting the above average temps, which continued into Sept. & Oct., creating an early harvest. The crop was smaller than average but packed with concentration and high quality — another gorgeous Washington vintage!</p>	<p>Our Conner Lee & Dionysus Merlots were harvested in late Sept. Cab Sauv, Petit Verdot, Malbec, and Cab Franc were picked whole berry at peak sugar/acid balance in early Oct. Fermentation was on skins with a mixture of pump overs, pulsair, and punch downs 2-3 times daily for 12-14 days at 75-85°F for optimal extraction. Once the desired balance was reached, the wine was drained off skins into 100% (50% new) French oak barrels for secondary malolactic fermentation. Once through, wine was sulfured and aged on lees till blended, and wine was sterile filtered prior to bottling.</p>