

*J. Bookwalter*  
PRESS RELEASE

<b>VINTAGE:</b> <b>2021</b>		<b>NAME:</b> <b>Protagonist</b>			
<b>FINAL BLEND:</b> 87% Cabernet Sauvignon      5% Malbec 6% Petit Verdot                2% Syrah					
<b>SIGHT:</b> Dense ruby		<b>TASTE/FINISH/TEXTURE:</b> Flavors of figs, cocoa powder, cherries; Rich & robust, silky mid-palate with powdery tannins			
<b>AROMATICS:</b> Baking spices, black tea, slate					
<b>APPELLATIONS:</b> White Bluffs AVA Columbia Valley AVA		<b>VINEYARDS:</b> 56% Dionysus Vineyard 44% Conner-Lee Vineyard			
<b>ACCOLADES/COMMENDATIONS:</b> Not Yet Reviewed. Historical average: Owen Bargreen - 93 points Jeb Dunnuck - 93 points James Suckling - 93 points Wine Enthusiast - 92 points					
<b>AGING:</b> 20 months French oak (43% new French oak)		<b>CASE PRODUCTION:</b> 750 mL bottles: 6-packs - 2,777 12-packs - 392			
<b>BOTTLING DATE:</b> Aug. 2, 2023	<b>ALCOHOL:</b> 15.0%	<b>pH:</b> 4.06	<b>TA:</b> 5.6 g/L	<b>RS:</b> 0.15 g/L	
<b>VINTAGE NOTES:</b> 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.		<b>WINEMAKING NOTES:</b> A blend of Dionysus & Conner Lee Vineyards. Fruit was machine harvested at the peak balance of sugar & acid. Dionysus was harvested and pressed in early October; Conner Lee in mid to late October. Fermented with skins on with a mixture of pump overs and punch downs multiple times a day. With 12-14 days of fermentation, optimal extraction was achieved through warm temperatures (75-85°F). At the desired balance, wine was drained off skins and placed into 100% French Oak, 43% new, starting secondary fermentation.			