

*J. Bookwalter*  
PRESS RELEASE

<b>VINTAGE:</b> <b>2021</b>		<b>NAME:</b> <b>Suspense</b>			
<b>FINAL BLEND:</b> 80% Cabernet Franc                      5% Cabernet Sauvignon 15% Merlot					
<b>SIGHT:</b> Deep ruby		<b>TASTE/FINISH/TEXTURE:</b> Flavors of dark cherries, mission figs, baking spices; Velvet & Plush with silky tannins on the finish			
<b>AROMATICS:</b> Bing cherries, clove, black Tea					
<b>APELLATIONS:</b> 100% Columbia Valley AVA		<b>VINEYARDS:</b> 95% Conner-Lee Vineyard 5% Dionysus Vineyard			
<b>ACCOLADES/COMMENDATIONS:</b> Not Yet Reviewed. Historical average: Owen Bargreen - 93 points Jeb Dunnuck - 93 points Wine Spectator - 92 points					
<b>AGING:</b> 16 months French oak (68% new oak)		<b>CASE PRODUCTION:</b> 750 mL bottles: 6-packs - 1,517			
<b>BOTTLING DATE:</b> Mar. 23, 2023	<b>ALCOHOL:</b> 15.0%	<b>pH:</b> 4.1	<b>TA:</b> 4.0 g/L	<b>RS:</b> 0.06 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> 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.			