



2016 | CONFLICT

COLUMBIA VALLEY A.V.A.
CONNER LEE VINEYARD

Our classical blend of Merlot and Cabernet Sauvignon displays the terroir of Conner Lee Vineyard in gorgeous form. Our outstanding 1992 Merlot block we blend with our old block 1987 & 1988 Cabernet Sauvignons in this reserve selection. Warm vintages for Conner Lee Vineyard are our favorites, showing off big ripe flavors balanced by the cool site's fresh acidity. Expect this wine to last for 10 to 20 years and show its best from one year after release.

Suave and complex with classical aromatics of currants and dark berries married to new French oak and savory earthiness. Supported by 2% Malbec bringing spice and pepper notes with aromatic brightness. Cabernet Sauvignon's tannic intensity vies with the voluptuous Merlot for attention in this dynamic wine.

VINTAGE

Vintage 2016's warmth was nearly record breaking and second only to 2015 for warmth. It yielded a big crop into a warm vintage which ripened very well. It again offered us reserve cuvées of the biggest recorded tannin and color extractions. Our entire vintage holds a volume and weight that matches our house style of bold, rich and smooth reds age worthy for decades. Beginning with an early spring for growing, flowering began in May and completed in June very early again. Summer temperatures were hotter than average and often record breaking. Verasion in August was well managed among our old blocks, which had healthy canopies to develop full ripeness. A hot September began Merlot harvest followed quickly by Cabernet Sauvignon.

WINEMAKING

Pellenc Selectiv machine harvested Merlot and Cabernet fruit swiftly and on time across our acres. The Pellenc Selectiv sorted and destemmed the harvest into small open top fermenters used for punch down and pump over mixing. Pressed after three weeks of fermentation mixing, free run was chosen for this wine to age in new French oak puncheons. Finishing ferment in cooperage, we aged on lees for body and savory complexity. Aged for 18 months until blending for bottling, the wine was vibrant and youthful. Egg white fined and filtered for clarity, this wine will age for over ten years. Age and enjoy with a host of foods throughout the seasons of many years ahead.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee,
Estate grown

FINAL BLEND

50% Cabernet Sauvignon
48% Merlot
2% Malbec

AGING

Aged 18 months
in new French oak
puncheons

CASES PRODUCED 2,695 6-pack cases/750mL

TECHNICAL DATA Bottled: Summer 2018 • Alcohol: 14.9% by volume • pH: 3.75 • TA: 5.0 • RS: 1g/L

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