

BOOKER



SPRING RELEASE

2012

2012 WHITE \$50

67% *Roussanne*, 25% *Viognier*, 5% *Marsanne*,
3% *Petit Manseng*

This will be the last 'concrete white' for a while. I will go back to aging in wood for a change of pace. As most of you know, I try to make this wine as funky as possible. I grew very tired of whites all tasting the same, so I set out to push the limits and make a white that you were not going to get anywhere else. I treat our white like I do a red, de-stemming the fruit and letting it ferment on the skins. This is why the color generally gets more golden and the flavors seem heavier. This 2012 seems less acidic with a bit more weight. It starts with a hint of lime then quickly moves to our traditional notes of apricot and honey-suckle. An extremely long finish and seamless mid-palate makes the 2012 White my favorite since our 2008 vintage. And better yet, like the '08, it tastes like I've already aged it 5 years for you!

2011 RLF \$45

38% *Syrah*, 26% *Tempranillo*, 18% *Grenache*,
18% *Mourvèdre*

Booker's newest addition, RLF, is meant to be a food friendly, easy drinker. This wine is a change from the usual massive Booker wines and, like 'Ripper', RLF is a great companion to any meal. The 2011 RLF was barrel aged 2 years and shows all signs of beautiful red fruits while finishing with firm, but elegant tannins. You'll notice the moderate price point of \$45.00 which I feel was a necessary addition to the Booker line up. Finally a bottle that can be drunk 7 nights a week without much guilt! This wine is ready to drink immediately.

2012 OUBLIÉ \$65

44% *Mourvèdre*, 36% *Grenache*, 20% *Counoise*

We are really dialing this wine in. We have left out the Syrah and let Oublie demonstrate something purely Chateauneuf du Pape with Grenache, Counoise, and Mourvedre. Assistant Vigneron, Connor, thinks it is the best wine of the vintage. Like the Ripper, it is elegant at 14% alcohol, and has even more fruit and backbone because of the Counoise and Mourvedre. We added some additional stems that build the structure and spice in this edition. THIS WINE NEEDS TO BE HELD FOR AT LEAST 4 MONTHS PRIOR TO OPENING.

2012 VERTIGO \$65

57% *Syrah*, 32% *Mourvèdre*, & 11% *Grenache*

I have always wanted Vertigo to be our GSM blend, but with additional whole clusters to give it more exotic spice and tannins. In 2012 that all came together! Vertigo comes in at 14.6% alcohol with some firm tannins up front, followed by game meat and tobacco. It has a soft and supple mid-palate, while finishing with a generous amount of dark chocolate and cocoa. This wine is ready to consume and will drink best early.

2012 REMNANT \$65

35% *Tempranillo*, 25% *Petit Verdot*, 23% *Syrah*,
17% *Cabernet Sauvignon*

At the last minute, this 13.8% alcohol wine went from 3 wines to one. Remnant was simply a better overall wine when I combined it with 'My Favorite Neighbor' and the 'Tempranillo', so that's what I did! The result was a dark, massive wine that is still very soft and elegant. Heavy in Tempranillo and Petit Verdot, this blend offers a glimpse into the soil and gravelly earth it is grown in. You will also find flavors of cigar box and roasted herbs with a lengthy finish of dark fruits. I believe this wine is ready to consume now and will drink best early.

2012 FRACTURE \$70

100% *Syrah*

The more things change, the more they stay the same when it comes to Fracture. A creamy, dark chocolate-vanilla shake to start, jumping into a giant pool of squishy soft cotton for a mid-palate, and finishing with blueberries, boysenberries, and a dark chocolate bar that seems to go on forever. This wine is ready to consume and will drink best early.

2012 RIPPER \$70

100% *Grenache*

At around 13.8% alcohol, the Ripper is the most elegant wine in the Booker portfolio. Laced with strawberries, raspberries and cherry cola, the Ripper still has the textural mid-palate and long finish that sets it apart from other pure Grenache wines. PLEASE NOTE, THIS WINE NEEDS AT LEAST 4 MONTHS PRIOR TO OPENING.

THESE WINES WERE BOTTLED FEBRUARY 2014.
WE ADVISE TO WAIT UNTIL JUNE BEFORE CONSUMING.

Thank you for your interest in Booker wines. Should you have any questions, concerns or comments, please don't hesitate to contact us. We'd love to hear from you!