

BOOKER



2010 FALL RELEASE

2011 WHITE \$50

66% *Roussanne*, 14% *Viognier*,
14% *Petit Manseng*, 6% *Marsanne*

In the past I have opted for big, dense and slightly oxidized style of white wine. This year is somewhat the same except that I have decided to blend my new block of Petit Manseng into the wine, which changes the finish completely. The wine starts with honeysuckle and dried peaches, then moves into a dense mid palate of apples and melons. The finish explodes with vibrant acidity powered by lemon zest and peaches. This wine has so much going on, so many different flavors that I believe my members need to experience it for the simple fact I haven't tasted anything on the market like it.

Anticipated maturity: 2013-2016

2010 OUBLIÉ 22 \$65

43% *Syrah*, 26% *Mourvèdre*, 16% *Counoise*, 15% *Grenache*

One of our lighter and more graceful wines, Oublie 22, brings a vibrant mix of fresh red fruits. The extended age added more depth and richness compared to the Spring Oublie bottling. Stylistically, it possesses great palate depth and finishes polished with hints of violets and mint. The Oublie 22 was aged in 80% used French oak barrels for 22 months.

Anticipated maturity: 2012-2018

2010 VERTIGO 22 \$65

63% *Syrah*, 25% *Grenache*, 12% *Mourvèdre*

This GSM beauty wraps around the palate with dark red fruit, flowers, mint and spices. Vertigo 22's extended barrel age has given it a dimension of seamlessness and complete integration compared to the straight bottling.

This wine was aged for 22 months in 60% new French oak.

Anticipated maturity: 2012-2018

2010 ALCHEMIST 22 \$65

80% *Syrah*, 10% *Cabernet Sauvignon*, 10% *Petit Verdot*

This big, bold beauty had the most to gain from the extended barrel aging. The Alchemist 22 has more polished tannins and an overall impression of seamless beauty. With perfumed licorice, tar and mint, this wine has definition structure and age-ability. Aged in 40% new French oak for 22 months. Anticipated maturity: 2013-2019

2010 TEMPRANILLO 22 \$65

(Allocation Members Only)

100% *Tempranillo*

Our first extended age Tempranillo has softer tannins and maintains its texture, richness and depth. This beast coats your mouth with luscious black fruit. Aged in roughly 90% new French oak for 22 months. Anticipated maturity: 2013-2018

2010 FRACTURE \$70

100% *Syrah*

The one thing you can count on year after year is Fracture's gorgeous consistency. The 2010 shows purity and finesse with layers of rich dark fruit and loamy earth. As in past years, the 2010 Fracture has intense fruit up front, showing soft lines and beautiful French oak integration. It maintains an extremely long finish while possessing stunning aromatics and impeccable balance. Anticipated maturity: 2012-2018

2010 MY FAVORITE NEIGHBOR \$70

44% *Cabernet Sauvignon*, 33% *Petit Verdot*, 23% *Syrah*

This version of MFN has many more layers and much less wood than in prior years. I decided not to use 100% new oak, which lets the fruit do its thing while the wine remains extremely soft and textural. From a pure wine standpoint this is the best one I have ever made.

On the front palate the wine displays true bordeaux dark fruits, without too much tannin. In the mid-palate you get soft, velvety texture, flavors of cocoa and creme de cassis that seamlessly take you to the finish of a dark chocolate bar infused with blueberries and boysenberries.

Anticipated maturity: 2013-2018

THESE WINES WERE BOTTLED JUNE 2012.

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!

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