

# BOOKER



2011 RELEASE

2011 OUBLIÉ \$65

38% *Syrah*, 23% *Counoise*, 20% *Mourvèdre*,  
19% *Grenache*

A fun, food friendly wine only tipping the scales at 14.6 alc (low for Paso). This wine is classic chateauneuf du pape, with the counoise, grenache and mourvèdre dominating the wine. Bright red flavors highlight this, which is all about finesse.

2011 VERTIGO \$65

69% *Syrah*, 24% *Mourvèdre*, & 7% *Grenache*

Another Booker staple, this syrah, grenache, mourvèdre leans heavy on the syrah side this year, giving it depth and texture yet not overwhelming it. It starts off like a dense, dark fruit wine but then evolves in the palate and displays its finesse and red fruits.

2011 RIPPER \$70

100% *Grenache*

This 100% grenache is eerily similar to last year. Beautiful bright red strawberries and raspberries, yet still has texture that most grenaches lack. I believe this will be received as good or better than the 2010.

2011 REMNANT \$65

55% *Syrah*, 14% *Tempranillo*, 11% *Petit Verdot*,  
10% *Grenache*, 10% *Mourvèdre*

(Formerly Alchemist) - Always a club/allocation favorite, the 2011 is again a crazy blend featuring tempranillo and petit verdot mixed in with the rhone varietals. Deep, black fruits with hints of cigar box accompany this wine and assist in its long finish.

2011 FRACTURE \$70

100% *Syrah*

Always our best barrels of 100% syrah, this years fracture is the model of consistency displaying its beautiful mid palate texture and long finish, highlighted by dark fruits, cocoa, and creme de cassis. This wine will always be one of Bookers flagships.

2011 MY FAVORITE NEIGHBOR \$70

46% *Syrah*, 40% *Petit Verdot*,  
14% *Cabernet Sauvignon*

I think everyone will agree the 2010 MFN was the best I have ever made. It was the right amount of oak, and most importantly heavy on the petit verdot. Well, the 2011 is no different, moving away from the massive amount of oak and letting the fruit express itself, most importantly the petit verdot. It is dense and textural, showing beautiful hints of a chocolate bar and blackberries. Finishes long and silky!

THESE WINES WERE BOTTLED FEBRUARY 2013.  
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!*