

BOOKER

FALL RELEASE
TWO THOUSAND FIFTEEN

2014 WHITE \$50

**53% ROUSSANNE, 37% VIOGNIER, 7% MARSANNE,
3% PETIT MANSENG**

This White is the cleanest and most focused we have ever made, this time with about 40% concrete to 60% French oak to ferment and age. Instead of huge gold color, oxidation, and zero visibility through the wine, the 2014 is much more refreshing and crisp while maintaining texture and density! We finally filtered this wine so customers did not have to ask why it was so cloudy!

2013 OUBLIÉ 24 \$75

46% GRENACHE, 34% MOURVÈDRE & 20% COUNOISE

Wow! If vintners in Chateaneuf du Pape could only taste this one! Every year this wine continues to get better and better. Always Grenache, Mourvèdre, and Counoise, the extended version shows beautiful red fruit but still boasts a massive mid-palate. Ready to drink now or age for five years for that sweet spot.

2013 MY FAVORITE NEIGHBOR \$85

**37% CABERNET SAUVIGNON, 34% PETIT VERDOT,
29% SYRAH**

The freshest, most vibrant MFN ever made with tannins that are soft and supple and the fruit is extremely lush and ripe. Black fruits with beautifully integrated French Oak stay on your palate and linger for over a minute. Best to open in one year...but why wait!

2013 FRACTURE 24 \$85

100% SYRAH

Seamless.

2013 VERTIGO 24 \$75

45% SYRAH, 29% MOURVÈDRE, 26% GRENACHE

Even more lush and ripe than the early one, and could be as good if not better! This one definitely needs a year to relax before we can decide who the champ was! A classic GSM leaning toward a heavier Grenache flavor.

2013 ESTATE \$75

84% SYRAH, 11% TEMPRANILLO,
3% CABERNET SAUVIGNON, 2% PETIT VERDOT

Fashioned after the old Alchemist, this wine was meant to be massive but also extremely rustic using very little oak. Notes of stewed black cherries are overwhelming. A "must-have" in your cellar, and definitely presents a unique identity compared to the rest of the line-up.

**THESE WINES WERE BOTTLED SUMMER 2015.
WE ADVISE TO WAIT UNTIL JANUARY 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!*

805 237 7367
WWW.BOOKERWINES.COM