

Rara Avis

2013 | COLUMBIA VALLEY



65% Olsen Ranch Grenache clone 3
31% Wallula Vineyard Mourvèdre
4% Olsen Ranch Syrah clone 877

TECHNICAL INFORMATION

pH: 3.66

TA: 5.67 g/liter

RS: <0.5 g/liter

14.3% alcohol

72 cases produced



Harvest and Winemaking

2013 was the warmest harvest we have seen in 15 years of winemaking. The Wallula Vineyard Mourvèdre was picked on October 10. Olsen Ranch Grenache and Syrah were picked on October 15. All the grapes were hand harvested, hand sorted, and destemmed. Olsen Ranch Syrah had 12.5% whole clusters added to the bin. Wild yeasts, native to each vineyard, conducted the fermentations. All fermentations were punched down three times daily and only the free run wine was retained. Each barrel was stirred a minimum of three times during the malo-lactic fermentation to increase mouth feel and richness. The barrels selected for the Rara Avis were all neutral French oak barrels. Only 72 cases produced.

Rara Avis (rare bird in Latin) was our Grenache blend from 2006 to 2008. The recession and a

disagreement with the original grape grower forced us to abandon our contract for the Grenache. Riding to the rescue was Lief Olsen of Olsen Ranch. I was looking for someone to plant Sangiovese. Lief wisely declined that request but did remark he had an excellent site to plant Grenache (high elevation, thin soil, long growing season). We leaped at the chance and he planted 1.1 acres of Grenache for us in 2011.

Tasting

Nose - Full nose to begin ... earthy, funky nose, with hints of cola nut, dried mint, grilled meats, and fruit of strawberry and cherry. Character - Seamless entry and middle with the grilled meats and strawberry character apparent. Very interesting and a thinking person's kind of wine. The Rara Avis makes you want to contemplate the character of the wine. There is a hint of bittersweet chocolate on the finish. Very fun!

Denise and Brett Isenhower founded their winery in 1999. They are committed to sustainable winemaking through low input farming, native yeast fermentation, natural corks, American made bottles, no capsules, and recycled paper labels.

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