

Wallula Vineyard Cabernet Sauvignon

2017 | HORSE HEAVEN HILLS



100% Wallula Vineyard
Cabernet Sauvignon
Clones 7, 33, 412

TECHNICAL INFORMATION

pH: 3.73

Titrateable Acidity: 5.4 g/l

Residual Sugar: < 0.1 g/l

Alcohol 14.3%

Volatile Acidity: 0.63 g/l

212 cases produced



Harvest and Winemaking

2017 was a return to a “normal” vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. Most of our vineyards were harvested two weeks later in 2017 verses 2016. Washington’s climate is remarkable for the excellent vintages year to year.

Wallula Vineyard block 612 was hand-harvested on October 5. All three clones of Cabernet Sauvignon was fermented separately by yeasts native to the vineyard for 15 days prior to pressing at dryness. The Cabernet Sauvignon finished malolactic in 100% French Oak barrels.

The three clones were blended in June 2018 and the Cabernet Sauvignon was bottled in February 2019. Overall the Wallula Cabernet Sauvignon was aged in 33% new French Oak barrels for 18 months. The new barrels were light toasted, tight grain French Oak.

Tasting

Dark red hue. Focused and pure aromas of red currants, minerals, iron, vanilla bean, and fresh oak. The mouthfeel is smooth and focused with flavors of red and black currants, minerals and coconut.

On release the wine is tightly wound but will open up and be expressive with time and patience.

Wallula Vineyard

Perhaps Washington’s most visually stunning yet unknown vineyard, Wallula is a gem in the middle of nowhere. It is located in Benton County, WA approximately 8 miles east of Finley along the Columbia River. It is accessible only by a rutted and undulating gravel road.

Planted in 2014 on bench outcroppings above the Columbia River, block 612 is 2.5 acres of Cabernet Sauvignon. Block 612 is in the Goldilocks zone of Wallula. Not too high in elevation where Cabernet cannot ripen and not too low were the heat cooks out the elegance of the wine.

We selected three clones of Cabernet for our block: clone 7 (the original Napa clone), clone 33 (Washington’s new darling CS clone), and clone 412 (a French Clone that is a herbal dark and intense Cabernet). We chose the clones and location and hope as the vines develop, our Wallula Cabernet Sauvignon will be recognized among the best in Washington.

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Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com

info@isenhowercellars.com