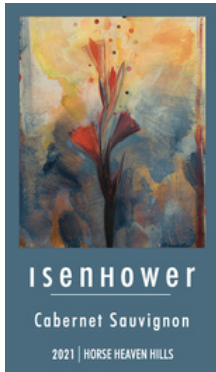


ISENHOWER



2021 HORSE HEAVEN HILLS CABERNET SAUVIGNON

APPELLATION

Horse Heaven Hills

VINEYARD

51% Phinny Hill Vineyard block 7 (clone 8 CS)
42% Wallula Vineyard (clone 7 & 33 CS)
7% Dionysus Vineyard (clone 2 PV)

ELEVATION

Phinny Hill 700 - 747 feet, facing E; Wallula 1013 - 1034 feet, facing S; Dionysus 745 - 829 feet, NE to SW

SOIL

Phinney Hill: Glacial outwash gravels and sand with river rock; Wallula Vineyard: Shano silt loam; Dionysus Vineyard: Sagehill very fine sandy loam

VARIETALS

93% Cabernet Sauvignon & 7% Petit Verdot

HARVEST DATE

Phinney Hill Vineyard: September 28, 2021
Wallula Vineyard: October 7, 2021
Dionysus Vineyard: September 21, 2021

FINISHED WINE

5.4 g/l Titratable Acidity, 3.87 pH, 0.67 g/l Volatile Acidity,
<0.01 g/l Glucose + Fructose, 14.5% Ethanol

Bottling:

Bottled unfiltered and unfiltered on March 2, 2023. 160 cases produced.

Fermentation:

Hand-harvested fruit, 100% destemming in open top 1.5 ton bins. Yeasts used: MT48, BDX, NT116, D20, CVRP. Punched down twice daily. Limited oxygen sparging on two days. Peak fermentation of 30 C. Pressed at dryness after 10 to 13 days.

Élevage:

7 x 300-liter barrels. 43% new French Oak. AnA Selection, Tonnellerie de Mercurey. Light Long to Medium Long toasting. Native malo-lactic fermentation. Racked twice.

Additions:

Yeast, organic and inorganic yeast nutrients, tartaric acid, minimally necessary sulfur dioxide.

Notes:

The Cabernet Sauvignon has a dark red hue with aromas of blueberry, tea rose, oak/cedar, and whiffs of minerality. It's dark and flavorful with black currant, aronia berry, blackberry, sage, cedar, and pencil lead. The tannins broad yet plush. This is a classic Washington State Cabernet Sauvignon. Enjoy through 2031.