

Rara Avis

2016 | YAKIMA VALLEY



100% Olsen Ranch Vineyard Grenache

TECHNICAL INFORMATION

pH: 3.86

TA: 4.56 g/liter

RS: <0.2 g/liter

14.2% Alcohol

260 cases produced



Harvest and Winemaking

2016 was a continuation of very warm vintages that Washington has experienced since 2013. We experienced brilliant sunny and hot weather during the summer and fall except for a few days of rain in mid-October. Washington's climate is remarkable for consistent and excellent vintages. Our philosophy for dealing with the warm vintage was to strictly pick on flavors in the grapes and ignore all other picking considerations. This change resulted in picking very early to maintain acidity while keeping pH and brix at harvest at reasonable levels.

The Olsen Ranch Grenache was harvested on September 27th. All the grapes were hand-harvested, hand-sorted, and fermented by yeasts native to the vineyard with 25% whole cluster fermentation. Only the free run wine was retained for the Rara Avis.

The Grenache was aged in two French Oak 500 liter puncheons (second fill) and 6 neutral French Oak barrels.

Tasting

The Rara Avis has a limpid red hue. Delectable aromas of sandalwood, dried cherries, earth, wet granite, and juicy sweet cranberries leap from the glass. The Grenache is sleek, focused, and seamless. The texture has a medium weight, with a creamy and

ethereal touch that is attractive. Flavors in the wine include cherries, cranberries, earthy notes, and cream. This may induce scoffing from Oregon wine aficionados, but the Grenache reminds us of Pinot Noir. "Whattt??? Yeah, I said it."

Thoughts on Grenache

Grenache is the great grape of Spain and Southern France and is the world's number one planted vine. The vine produces a hearty wine with higher alcohol and lower acidity and seems to thrive in the Goldilocks regions of Washington (not too hot in Summer, not too cold in Winter, and just right in the Fall).

In Southern France Grenache is blended with Mourvèdre and a myriad of obscure red grapes few can remember. Down Under Grenache is part of the GSM (Grenache-Syrah-Mourvèdre) blend. Interestingly in Chateauneuf-du-Pape Syrah is not allowed to be blended into the Grenache blends of the region.

In previous vintages we have blended Mourvèdre and Syrah into the Rara Avis. In 2016 the vines produced a Grenache that was delicious and did not require blending. Our bias is towards 100% varietal wines but we will blend if necessary to make the wine better. Therefore a 100% Grenache! A true rare bird in Washington State.

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