

# Road Less Traveled

2016 | COLUMBIA VALLEY



## 100% Cabernet Franc

40% Dineen Vineyard clone 214  
33% Olsen Ranch Vineyard  
27% Wallula Vineyard clone 327

### TECHNICAL INFORMATION

pH: 3.67

TA: 5.11 g/liter

RS: 0.2 g/liter

14.2% alc. by vol.

367 cases produced



## Harvest and Winemaking

"Two roads diverged in a woods and I - I took the road less traveled by and that has made all the difference." Robert Frost

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 Road Less Traveled is 100% Cabernet Franc and is comprised of 40% Dineen Vineyard clone 214, 33% Olsen Ranch Vineyard, and 27% Wallula Vineyard clone 327. We picked Olsen Ranch on September 14th, Wallula Vineyard on September 20th, and Dineen Vineyard on September 21st. Clone 214 Cabernet Franc is our favorite Cabernet Franc vine as it produces a wine of exceptional complexity. All the grapes were hand-picked, hand sorted, and fermented by yeasts native to the respective vineyards. Only the free run wine was retained to maximize the elegance of the Cabernet Franc.

## Tasting

Deep and dark red hue with rich aromas of Bing cherry, blueberry, sea salt, butterscotch, dried herbs, and wind-blown loess. In the mouth there are flavors of Bing cherry, allspice, graphite, and sweet brown spices. Overall the Cabernet Franc is intense and the finish is very long. With the introduction of Wallula Vineyard Cabernet Franc, the Road Less Traveled has become intense, focused, and delicious.

## Thoughts on Cabernet Franc

In Bordeaux, Cabernet Franc is a blending wine, used to enhance the aromas of Cabernet Sauvignon and Merlot. Cabernet Franc is the star of the show in the Loire Valley but it can struggle to ripen there, resulting in wines that are excessively green and thin tasting.

The Cabernet Franc vine is very winter tolerant and prefers a long growing season to ripen. Cabernet Franc serves a blending role in Washington but also can be a single variety wine. We have made 100% Cabernet Franc red wines since 2003. Washington Cabernet Franc has riper flavors and less green notes than other regions' Cabernet Francs. The tannins are softer than Merlot or Cabernet Sauvignon. Cabernet Franc pairs well with roasted vegetables, pork, chicken, and hearty soups.

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

[www.isenhowercellars.com](http://www.isenhowercellars.com)

[info@isenhowercellars.com](mailto:info@isenhowercellars.com)