

Wallula Vineyard Cabernet Sauvignon

2018 | HORSE HEAVEN HILLS



42% Clone 7

38% Clone 412

19% Clone 33

Wallula Vineyard

TECHNICAL INFORMATION

pH: 3.67

Titrateable Acidity: 5.6 g/liter

Residual Sugar: <0.1 g/liter

Volatile Acidity: 0.64 g/liter

Alcohol: 14.6%

302 cases produced



Harvest and Winemaking

The 2018 growing season was influenced by slightly higher temperatures (3.6%) than the long-term average and significant air pollution from the forest fires in Canada and the United States. The corresponding decreased sunlight delayed ripening and lengthened the harvest season. Gloriously, mid-September through late October had brilliant sunshine and little rain, creating a wonderful vintage for the wine grape harvest.

The second vintage of the Wallula Cabernet Sauvignon is showing the promise and power of Wallula Vineyard. I had three clones of Cabernet Sauvignon planted in 2.4 acres. Clone 7 is my favorite and gives power and richness. Clone 412 is dark and rich with a floral aroma. Clone 33 is a fruity Cabernet up front with tannic power on the finish. All three create a Cabernet Sauvignon that is greater than the sum of its parts.

Wallula Vineyard is located at the Wallula Gap near where the Snake and Walla Walla Rivers empty into the Columbia River. The vines are planted on benches above the Columbia River and is one of the most visually spectacular vineyards in Washington.

We harvested Wallula Cabernet on October 15, 2018. All the grapes were hand-picked, hand-sorted and fermented by yeasts specific for Cabernet Sauvignon. The grapes were punched down twice daily, and the wine was pressed off the grape skins at dryness.

The Blend is comprised of 42% clone 7, 38% clone 412, and 19% clone 33. The Cabernet Sauvignon was aged 100% French Oak (33% new and 67% used) for 22 months.

Tasting Notes

Massively black/red hue. Aromas of red currant, baked cherry pie, perfumed oak lactones, split oak, tobacco leaf, and hints of purple flowers and vanilla. The Cabernet Sauvignon has flavors of black and red currants, black cherry, tobacco leaf, sweet oak, vanilla, and a wonderful interplay between the ripe tannins and the delicious acidity. The Cabernet Sauvignon is tightly wound right now and will benefit from decanting or aeration. The label says enjoy through 2028 but I revise the enjoyment window to 2034.

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