

Wild Thyme

2019 | HORSE HEAVEN HILLS



57% Merlot
34% Cabernet Sauvignon
5% Petit Verdot
4% Cabernet Franc

TECHNICAL INFORMATION

pH: 3.64

Tirable Acidity: 5.7 g/liter

Volatile Acidity: 0.64 g/liter

Residual Sugar: 0.03 g/liter

Alcohol: 14.8%

312 cases produced



*"I know a bank where the wild thyme blows,
where oxlips and the nodding violet grows,
Quite over-canopied with luscious woodbine,
with sweet musk-roses and with eglantine."*

William Shakespear, A Midsummer Night's Dream

Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately was cooler than normal. Cooler vintages seem to produce fresher wines. There were a few rain periods that slowed ripening in September and a mid-October freeze event stopped ripening in most of Washington.

The goal of a Bordeaux Blend is to create a wine better than the sum of its parts. A personal goal is to make a blend exclusively from a single vineyard. The 2019 Wild Thyme accomplishes both goals. The Merlot is clone 15. The Cabernet Sauvignon is a blend of clone 33 and clone 412. The Cabernet Franc is clone 214 and the Petit Verdot is clone 2. All the grapes were hand-picked, destemmed, and fermented with yeasts specifically selected for each variety. The wines were aged separately for 8 months, blended and returned to barrel for an additional 14 months. The Wild Thyme was aged in 100% French Oak 300 liter barrels (17% new) and bottled unfiltered and unfiltered.

Tasting Notes

The Wild Thyme has a red-black hue with very attractive aromatic notes of black and red plums, roasted coffee,

vanilla, red cherries, red currants, and French oak. The mouthfeel is copiously rich and complex. Has a vanilla, red cherries, red currants, and French oak. The mouthfeel is copiously rich and complex. The wine has flavors of brioche, vanilla, red cherries, red currants, and lightly toasted French oak. Overall, the taste is a pure Washington version of a right bank French Bordeaux red blend. The best Wild Thyme ever? Pretty close.

Thoughts on Merlot and Bordeaux Blends

I am a believer in Merlot from Washinton with bias towards blending Merlot rather than making a varietal wine from it. Merlot is an early ripening grape and performs best in goldilocks vineyards. In hot years from warm sites, Merlot can ripen too fast and not be in balance.

Wallula Merlot is the basis of the Wild Thyme because it is a higher elevation site that ripens Merlot at an even pace. The brix, acidity, and tannins are all in balance at harvest. Wallula Merlot is softer than other vineyards' therefore I blend in a generous amount of Cabernet Sauvignon to achieve length in the wine. Petit Verdot and Cabernet Franc are like finishing seasonings for the wine.

Ingredients & Additions

Merlot, Cabernet Sauvignon, Petit Verdot, and Cabernet Franc grapes, yeast, organic and inorganic yeast nutrients, tartaric acid, 35 ppm of Free SO₂ at bottling.



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