

Cabernet Franc Rosé

2018 | COLUMBIA VALLEY



100% CABERNET FRANC
Dutchman Vineyard

TECHNICAL INFORMATION

pH: 3.43

TA: 5.4 g/liter

RS: 0.1 g/liter

13.5% alc. by vol.

807 cases produced



Harvest and Winemaking

Dutchman Vineyard is located in a cooler region of the Yakima Valley, north of Grandview, Washington. The three acres of Cabernet Franc were planted in 1990 by Bill denHoed and are now farmed by vineyardist extraordinaire, Dustin Tobin.

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 i-Label Cabernet Franc Rosé is from Dutchman Vineyard. The grapes were picked on October 2 by a Pellenc harvester during the night. Two major advantages of mechanical harvest are 1) the grapes are picked during the cool temperatures of the early morning therefore less energy is required to chill the grapes down before pressing and 2) the cost of picking grapes by hand are skyrocketing in Eastern Washington. Adoptions of high-tech mechanical harvesting is the future of Washington winemaking.

Upon arrival at the winery we pressed the whole berries and pumped the juice into

two tanks for fermentation by two separate Rosé specific yeasts. The Rosé fermented for one month and was cold and heat stabilized. We added 1.5% of red wine Cabernet Franc to enhance the color. The Rosé was then filtered and bottled.

Tasting

The Rosé is limpid with a peach-apricot hue. Out of the glass the Rosé has aromas of tangerine, grapefruit, beeswax, peaches, and rosehips. Tasting the Rosé reveals it is well balanced between the honeyed mouthfeel and acidity. It has flavors of stone fruit, tangerine, and beeswax. The finish sparkles with acidity and makes one crave salty-sweet cuisine for pairing.

Thoughts on Rosé

A day without Rosé is a day without sunshine. It can be enjoyed in all seasons and is the most food friendly of all wines.

Our goal is to produce a Loire style Rosé. We use traditional methods: pick grapes based on flavor and acidity, brief skin contact, ferment the wine in stainless steel tanks to dryness, and bottle early. Simplicity at its best.

In our mind many Rosés are clumsy and made with short cuts (saignée, adding a bit of red to a white wine, & high residual sugar levels). Best practice is pressing under ripe red grapes and fermenting in tank.

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