

# Last Straw

2020 | COLUMBIA VALLEY



38% Malbec  
28% Cabernet Sauvignon  
21% Barbera  
7% Cabernet Franc  
6% Syrah

## TECHNICAL INFORMATION

pH: 3.68

Residual Sugar: <0.01 g/liter

Titrateable Acidity: 5.6 g/liter

Volatile Acidity: 0.73 g/liter

Alcohol: 13.8 %

105 cases produced



## Harvest and Winemaking

2020 had the potential to be one of the greatest Washington vintages. The perfect spring was highlighted by plentiful soil moisture and sunshine. The summer was quite warm and dry which decreased berry size and concentrated flavors. In mid-September smoke from forest fires in California and Oregon rolled in and blanketed Eastern Washington for 10 days. Once the smoke cleared Washington had beautiful fall weather for harvest.

Smoke influence is apparent in some wines from 2020 but with modern lab testing and judicious blending we have avoided our 2020 wines from showing smoke influence.

All the grapes in the Last Straw were hand-picked, hand sorted, and fermented with a high percentage of whole berries. The Last Straw was aged in 100% used French Oak barrels for 11 months and was bottled unfiltered and unfiltered. Enjoy through 2026.

## Tasting Notes

Visually the Last Straw has a clear dark red hue. Very fruit and fresh nose of crushed blackberries, blueberries, and marionberries leap out of the glass. Underneath the fruit aromas are layers of wet gravel and dried rosemary notes. Flavors mirror the aromas with crushed purple berry flavors, dried herbs, gravel, and a plentifully long but enjoyable finish of acidity and tannins.

## Screw Capsules

Screw-caps are superior wine closures. No cork taint, controlled oxygen ingress, 100% consistent in flavor, and no tools necessary to enjoy. Wine under screw caps age better and last longer. Screw-caps are aluminum and are 100% recyclable.

## Ingredients & Additions

*Malbec, Cabernet Sauvignon, Barbera, Cabernet Franc, and Syrah grapes, organic and inorganic yeast nutrients, yeast, French Oak, tartaric acid, and 35 ppm of SO<sub>2</sub> to prevent oxidation.*



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