

Cabernet Franc Rose

2015 | COLUMBIA VALLEY



100% CABERNET FRANC

60% Les Collines Vineyard
40% Dutchman Vineyard

TECHNICAL INFORMATION

pH: 3.37

TA: 7.4 g/liter

RS: 0.4 g/liter

13.0% alcohol

164 cases produced



Harvest and Winemaking

2015 was the warmest Washington State grape harvest ever. It got hot in June and did not cool off until November. The harvest dates was consistently 21 days ahead of the median harvest day. Personally it was fun to make wine in shorts and T-shirts rather than jeans and jackets.

The Les Collines Cabernet Franc was harvested on September 1st. Dutchman Vineyard Cabernet Franc was picked on September 18th. Both grapes were hand picked, destemmed, soaked on the grape skins for a few hours then pressed. The juice was racked to stainless steel barrels and native yeasts fermented the Rosé to dryness.

After completion of fermentation the Rosé was cold stabilized, filtered, and bottled on December 14, 2015.

Tasting

The Cabernet Franc Rosé is limpid and has a pale salmon hue. It has aromas and flavors of citrus rind, grapefruit, beeswax, flowers, and tangerine. The beautiful acidity lends to multiple cuisine pairings. Serve with salads, soups, cheeses, antipasto, salmon, and fish tacos. Let your imagination drive your wine and food pairings! Enjoy through 2017.

Thoughts on Rosé

Rosé should be sunshine in a glass. It can be enjoyed in all seasons and is the most food friendly wine. Cabernet Franc grapes makes Isenhower Cellars's favorite Rosé wine.

Our winemaking goal is to make a Loire Valley style Rosé. We do so by traditional methods: pick early, allow destemmed grapes to soak up color for a few hours, ferment the juice with native yeast, and bottle early. Simplicity at its best.

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LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



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