

El Conquistador

2015 | COLUMBIA VALLEY



100% Tempranillo

58% Upland Vineyard
42% Les Collines Vineyard

TECHNICAL INFORMATION

pH: 3.98

TA: 4.6 g/liter

RS: <0.5 g/liter

13.9% alc. by vol.

290 cases produced



Harvest and Winemaking

2015 was the warmest Washington vintage ever. The summer heat started early in June and did not let up through the end of harvest in September. Fortunately the warmth was consistent and lacked big spikes in heat.

The 2015 El Conquistador is 100% Tempranillo, 58% from Upland Vineyard and 42% from Les Collines Vineyard. All the grapes were hand-harvested, hand-sorted, and fermented by yeasts native to the respective vineyards. The wine was aged in French and American Oak barrels (8% new) for 22 months.

We picked the Upland Vineyard Tempranillo on August 31st and the Les Collines Vineyard Tempranillo on September 15th. All the grapes were hand harvested and sorted and fermented by yeasts native to each respective vineyard. Only the free run wine was retained to enhance the elegance of the wine.

Upland Vineyard Tempranillo is very Rioja like with its sandalwood, meaty, leather, and Bing cherry flavors. Les Collines Tempranillo is more new world with a weightier mid palate and richer red fruit flavors. Each vineyard enhances the other and brings out a complete Tempranillo.

Tasting

The El Conquistador has a dark ruby red hue. The initial aromas arising out of the glass include briar berry, vanilla bean, and leather. With a few swirls of the glass, aromas of earth, dried chiles, and sandalwood come out. The mouthfeel is smooth and focused with excellent acidity and balanced tannins. There are flavors of toasted vanilla bean, dried red chiles, red berries, and nutmeg. There is enough acidity to carry the wine well for excellent aging potential through at least 2025.

Thoughts on Tempranillo

Tempranillo is the great grape of Spain. In the Northwest, Tempranillo is different from other wine grapes. The tannin structure, pH, and acidity of Tempranillo is unique. Tempranillo requires less new oak to taste "sophisticated". A specific paradigm and mindset is needed to craft high quality Tempranillo from Washington.

The 2015 El Conquistador is the first 100% Tempranillo that we have made. In the past, we blended the tempranillo with Mourvèdre and a hint of Syrah. However, due to excellent vineyard sites and experimentation with Tempranillo, we were happy with the 100% varietal blend and are pleased to share this elegant and rare wine.

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