

Road Less Traveled

2015 | YAKIMA VALLEY



100% Cabernet Franc

66% Dineen Vineyard clone 214
34% Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.66

TA: 5.25 g/liter

RS: 0.2 g/liter

14.5% alc. by vol.

340 cases produced



Harvest and Winemaking

"Two roads diverged in a woods and I - I took the road less traveled by and that has made all the difference." Robert Frost

2015 was the hottest vintage in Washington history. The heat was relentless from June through October. Fortunately, the heat was consistent and not a continuous series of 100°F spikes. Most of our vineyards were harvested 3 weeks earlier than usual and at higher levels of grape clusters per vine than we have ever experienced. The result is wines with richness in the midpallet and lower acidity than normal for Washington wines.

The Road Less Traveled is 100% Cabernet Franc and is comprised of 66% Dineen Vineyard clone 214 Cabernet Franc and 34% Olsen Ranch Vineyard Cabernet Franc. Olsen Ranch was picked on September 21 and Dineen Vineyard was harvested on September 18. Clone 214 Cabernet Franc is our favorite Cabernet Franc vine as it produces a wine of exceptional complexity. All the grapes were hand-picked, hand sorted, and fermented by yeasts native to the respective vineyards. Only the free run wine was retained and the Cabernet Franc was aged in 100% French Oak barrels (25% new) for 17 months prior to bottling.

Tasting

The Road Less Traveled has aromas of dried herbs, rare meat, sea salt, artichoke hearts, cherries, and blueberries. It reminds us of a ripe version of Loire Valley wines. The mouthfeel is soft and pleasing; plush and velvety with flavors of blueberries, dried herbs, and sea salt. Truly a delicious and enjoyable Cabernet Franc!

Thoughts on Cabernet Franc

In Bordeaux, Cabernet Franc is a blending wine, used to enhance the aromas of Cabernet Sauvignon and Merlot. Cabernet Franc is the star of the show in the Loire Valley but it can struggle to ripen there resulting in wines that are excessively green and thin tasting.

The Cabernet Franc vine is very winter tolerant and prefers a long growing season to ripen. Cabernet Franc serves a blending role in Washington but also can be a single variety wine. We have made 100% Cabernet Franc red wines since 2003. Washington Cabernet Franc has riper flavors and less green notes than other region's Cabernet Francs. The tannins are softer than Merlot or Cabernet Sauvignon. Cabernet Franc pairs well with roasted vegetables, pork, chicken, and hearty soups.

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