



TASTING NOTES



2003 Red Mountain Batchelor's Button

100 percent Cabernet Sauvignon

85 percent Kiona Vineyard • 15 percent Milbrandt Vineyard

Harvest and Fermentation

All grapes were hand picked when flavors were judged optimal for the variety and the vineyard. Hand sorting of the grape clusters to remove both imperfect grape clusters and material other than grapes and a gentle destemming is sine qua non. Fermentation was conducted 50 percent whole berry with a D254 and D80 yeasts. Each lot was punched down three times daily, and temperature of fermentation varies from vineyard to vineyard. Pressing of the grapes was determined strictly by tasting the fermenting wine. The malo-lactic fermentation was completed in barrel.

Élevage

Each lot is individually assessed for the proper cooperage. For the first six months the Cabernet Sauvignon was aged in 100 percent new Seguin Moreau barrels. The blend was created and the Batchelor's Button was racked to six used Vicard French oak barrels and two American oak Canton barrels where the wine aged for an additional 13 months. Bottled after a polishing pad filtration but with no fining.

Winemakers' Notes

Rich dark red Cabernet with flavors of red currants, black olives, and mocha. Plush middle and fine grained dusty tannins. Kiona Vineyard produces very muscular Cabernet Sauvignon that requires a gentle hand to control the extraction of tannins. Milbrandt Vineyard produces Cabernet Sauvignon that is more classically styled with touches of olives, herbs, and mocha.

14.2% alcohol • 200 cases bottled in March 2004

Isenhower Cellars

www.isenhowercellars.com

@isenhowercellars.com 509.526.7896

3471 Pranger Road

Walla Walla, Washington 99362