



TASTING NOTES

2004 Columbia Valley Wild Thyme

52 percent Merlot: Kiona Vineyard, Milbrandt Vineyard, and Snipes Canyon

40 percent Cabernet Sauvignon: Six Prong Vineyard

6 percent Petit Verdot: Six Prong Vineyard

2 percent Cabernet Franc: Pleasant 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 "whole berry" with each lot punched down two times daily. 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

All lots were aged in a combination of French and American Oak barrels for 16 months and bottled in February 2006.

Winemakers' Notes

Wild Thyme was born on the morning of January 4, 2004 during the winter freeze. We called several vineyards outside of Walla Walla asking what their condition of their vines were and if they had uncontracted grapes for the 2004 harvest. The result of those telephone calls is the Wild Thyme.

The Wild Thyme is a complex and approachable Bordeaux blend with flavors of cherries, plums, currants, thyme, cigar box, toast and vanilla. Wild Thyme is the best red wine value in Walla Walla!

13.8% alcohol • 1055 cases produced



Isenhower

3471 Pranger Road

Walla Walla, WA 99362

tel. 509.526.7896

fax 509.525.8118

www.isenhowercellars.com

info@isenhowercellars.com