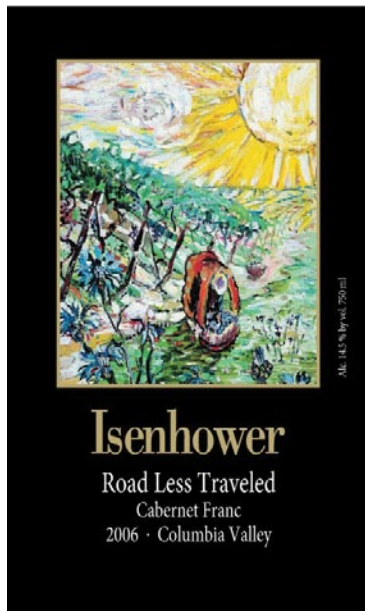




TASTING NOTES



Thumbnail Notes

Intensity: moderate
Fruit: blueberry, boysenberry, cherry
Spice: tobacco, dried herbs, vanilla
Oak: low
Tannins: medium
Enjoyment: now to 2014
Pairing: grilled summer vegetables,
gyros, thai beef, and pork

2006 Columbia Valley Road Less Traveled Cabernet Franc

77% Cabernet Franc 17% Merlot 6% Cabernet Sauvignon

77% Cabernet Franc Weinbau Vineyard

17% Merlot Tapteil Vineyard

6% Cabernet Sauvignon Bacchus Vineyard Block 9

In 1997 Weinbau Vineyard, owned by Sagemoor Vineyards, was planted with a vast quantity of Cabernet Franc vines for one of Washington's largest wineries. That winery later decided that Cabernet Franc was not what it wanted and it ask for the Franc to be ripped out and replanted with Riesling (Ugh!). Only 17 acres of Franc remained after the carnage.

The remaining acres of Cabernet Franc has been closely divided up among the elite of Washington wineries. The vines are planted in a heavy clay/loam soil that encourages Franc to make wine full of luscious fruit and reduce the vegetative flavors that Cabernet Franc can have. Vineyard manager, Miguel Rodriguez, is the most passionate grape grower I know. He lives at the vineyard and knows each vine like the back of his hand.

Robert Frost's poem, *The Road Less Traveled* inspired me to start my own business and make wines that are unique.

*"Two roads diverged in a wood, and I took the road less traveled by,
And that has made all the difference" -- Robert Frost*

The Road Less Traveled is a beautiful, medium bodied wine full of blueberries, white truffles, red plums, currants, and dried herbs. Honoring the tradition of Left Bank wines, I blended in Merlot to fill the wine out and Cabernet Sauvignon to heighten the finish.

Serve the Road Less Traveled with grilled summer vegetables, gyros, Thai beef and pork. Enjoy the wine now through 2014.

"Our goals are to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. These goals are reached by our attention to every detail; from soil to bottle."

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