



TASTING NOTES

2007 Horse Heaven Hills Rose

58% Counoise 30% Mourvedre 12% Grenache
Elerding Vineyard - Alderdale Block



Alc. 13.9 % by vol. 750 ml

Isenhower

Rosé

58% Counoise · 30% Mourvèdre · 12% Grenache
2007 · Horse Heaven Hills

Thumbnail Notes

Intensity: light

Fruit: blackberry, cherry

Spice: dried herbs, mineral

Oak: none

Acidity: high

Enjoyment: now to 2010

Pairing: tapenade, cheese, cured meat,
olives

Media and other wine prognosticators say Rose is back and the hottest wine around. I semi-question their sanguine attitude about pink stuff. Many of our customers last year were wary of trying of a Rose as they equated a dry Rose with White Zinfandel or other pink plonk. Well this year I may refuse to serve red wines unless the customers try the Rose first! Real men like rose too!

Rose has a reputation that it does not age well. I agree that Rose's made with lousy grapes that are out of balance will not last beyond thanksgiving. I've found Rose's that are made from balanced grapes can age as well as any white wine and are more interesting to taste with a year of bottle age.

The Isenhower Rose is very unique in the pantheon of Washington wine. Most Washington Rose's are produced from Cabernet Sauvignon, Merlot, Cabernet Franc, or Sangiovese. Rose's from the Southern Rhone tickle my fancy so I chose the rare Southern Rhone varieties of Counoise, Mourvedre, and Grenache to make my Rose.

The Counoise and Mourvedre are from the Elerding Vineyard - Alderdale. The respective grapes were soaked on the skins for two days then pressed. The Grenache was a saignee (pull juice off the grape skins). All three grapes were fermented only in stainless steel tanks (no oak).

The Rose tastes of blackberries, cherries, and dried herbs. Fermented dry and with no malo-lactic fermentation means the Rose is fresh, crisp. Serve it with lots of cool dishes like tapenade, hard cheeses, cured meats, and olives. Enjoy the rose now through 2010 and serve at 45 F or just above refrigerator temperature.

"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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