



2007 Yakima Valley FOI No. 7 Sangiovese

vineyard

Desert Hills Vineyard is located 5 miles north of Highway 82 between Grandview and Sunnyside, Washington. This bench is one of the coolest areas of the Yakima Valley and a region where the grapes have the longest ripening period, allowing full ripening of flavors without excessive sugar accumulation. Dan Nickolas the vineyard manager of Desert Hills carefully manicured each vine and each cluster by hand resulting in perfect sunlight exposure and only the best berries remaining on each cluster. What Dan did for this wine is way beyond what any vineyard has ever done for Isenhower Cellars. I could not have done a better job myself.

tasting

Imagine your favorite bakery pulling pies fresh out of the oven. A brilliant, dark red hue leads to smells of dark cherries, toasted pie crust, and hint of earth, herbs and brown spices. Copious acidity in the mouth makes the Sangiovese the wine to have with a knockout Italian dinner. Do not have this wine with Chef Boyardee try something like Tagliatelle and Duck Ragu. The acidity in the wine will slice through any tomato sauce like a Wustof knife! Enjoy through 2014. 11% of the FOI No. 7 is from Cabernet Sauvignon from Wallula Vineyard, also farmed by Dan Nickolas. 1380 bottles produced.

harvest and elevage

1.75 tons of Sangiovese grapes were hand picked on October 28, 2008 after the end of the coolest harvest I have experienced since 1999. The long cool harvest allowed full flavor accumulation in the grapes but with excellent acidity (24.4 brix, 3.37 pH, 1.01 tartaric acid). The sangiovese was immediately destemmed and fermented with L2226 yeast until the fermentation was complete. The Sangiovese wine was aged in French Oak for 13 months prior to bottling unfinned and unfiltered.