

# Pink Paintbrush

2014 | YAKIMA VALLEY



100% Cabernet Franc Rosé  
Olsen Ranch Vineyard

## TECHNICAL INFORMATION

pH: 3.3

TA: 6.0 g/liter

RS: <0.5 g/liter

13.5% alcohol

57 cases produced



## Harvest and Winemaking

2014 was one the warmest growing season on record. The heat was consistent through the summer and fall. There was minimal rainfall and maximal sunshine. A nearly perfect vintage.

The Cabernet Franc vines at Olsen Ranch Vineyard were planted in 1994. Lief Olsen is unaware of what the clone is: "whatever sticks my Dad could find".

The Cabernet Franc grapes were hand harvested on September 16. The grapes were hand sorted, destemmed, and cold soaked for 16 hours prior to pressing. The Rosé was fermented by yeasts native to Olsen Ranch in Stainless Steel barrels.

During fermentation the Rosé was barrel stirred daily to enhance the mouthfeel of the wine. Following fermentation the Rosé was cold stabilized, filtered, and bottled.

## Thoughts on Rosé

In our humble opinion Cabernet Franc makes the best Rosé. I like Mourvèdre and Sangiovese Rosés but Franc is my my favorite. The right way is harvest slightly under ripe red grapes, allow the juice to soak up some color, press, and ferment dry in stainless steel. The wrong ways include bleeding off crushed red grapes (saignée) or adding red wine to white wine.

## Tasting

The rosé is salmon in hue and has aromas of citrus rind, grapefruit, beeswax, floral notes and tangerine. The Cabernet Franc tastes of tangerine, melon, beeswax, and dried flowers. Enjoy through 2016. 57 cases produced.

Denise and Brett Isenhower founded their winery in 1999. They are committed to sustainable winemaking through low input farming, native yeast fermentation, natural corks, American made bottles, no capsules, and recycled paper labels.

# ISENHOWER

## CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



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