

Restoration Red

2014 | WALLA WALLA VALLEY



100% Les Collines Vineyard Malbec

TECHNICAL INFORMATION

pH: 3.99

TA: 5.3 g/liter

RS: < 0.2 g/liter

14.5 % Alcohol

68 cases produced



Harvest and Winemaking

2014 was a remarkable vintage. It was the second warmest vintage in Washington State history, very prolific in tons of grapes per acre harvested, and one of the highest quality vintages ever.

At 1242 feet elevation, Block 42 Malbec at Les Collines is one of the highest elevation vineyard sites in the Walla Walla Valley. The high elevation allows the vines to slowly ripen the Malbec grapes to perfect flavors.

All the grapes were hand harvested on October 15th. The grapes were hand sorted and destemmed, and fermented by yeasts native to Les Collines. The fermentation was punched down three times a day until pressing. Only the free wine was retained to create this amazing single vineyard Malbec.

The Malbec was aged in French Oak barrels (33% new), barrel stirred three times, and aged sur lie prior to bottling in July, 2016.

Tasting

Nearly glass staining purple/black hue with a red rim. Aromas of blackberry, pomegranates, violets, and hints of peppercorn, dried sage, and earth. Copious intensity and sweetness in the

mouthfeel. Gobs of blackberries and marionberry fruit flavors with hints of dust, dried spices, and baking spices. The long finish features a beautiful ballet of tannins, acidity, and blackberry fruit. Tour de Force! Enjoy through 2027.

Thoughts on Malbec

Malbec is the great grape of Cahors and Argentina. It used to be only a blending wine in Bordeaux but Argentina has brought Malbec to world wine attention.

Rapidly Malbec is gaining a following from winemakers in Washington. Frankly Malbec is like Merlot but interesting. Malbec has a blackberry puree/spicy/peppercorn character that is interesting, unique, and very food friendly. Malbec is supremely dark in color but has soft tannins. The grapes are relatively easy to grow but hang time is very important for optimal ripeness.

Malbec is a natural partner with steak. The smooth tannins of the Malbec meld perfectly with the flavors of prime cuts of steak. Also you can pair Malbec with mushrooms, sausage, and earthy vegetables. Also not-to-sweet barbecue can marry well with Malbec.

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info@isenhowercellars.com

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Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com