

# Cabernet Franc Rosé

## 2016 | COLUMBIA VALLEY



100% CABERNET FRANC  
Dutchman Vineyard

### TECHNICAL INFORMATION

pH: 3.42

TA: 5.3 g/liter

RS: 0.25 g/liter

12.53% alc. by vol.

696 cases produced



## Harvest and Winemaking

Dutchman Vineyard is located in a cooler region of the Yakima Valley, north of Grandview, Washington. The Cabernet Franc vines were planted in 1990 by Bill denHoeud who continues to farm the vineyard.

2016 was the second hottest vintage in modern Washington viticulture. Hot years are challenging for producing balanced Rosé. The grower has to protect the grape clusters from sunburn and hang enough clusters per vine to discourage overripe flavors. I sampled Dutchman Vineyard six times during the last week of August and the first week of September waiting for the perfect picking day.

The Dutchman Cabernet Franc was harvested on September 9<sup>th</sup> and 10<sup>th</sup>. The grapes were hand-picked, hand-sorted, destemmed, soaked on the grape skins for 16 hours before pressing. The juice was settled out in tank, over night, racked under a blanket of CO<sub>2</sub>, and inoculated with EC1118 yeast.

The month long fermentation was carried at 15°C. The Rosé was cold stabilized, filtered, and bottled on November 29, 2016.

## Tasting

The Cabernet Franc Rosé is limpid with a pale salmon hue. It has aromas and flavors of black currant, fig, beeswax, plantain, and tangerine. The taste of the Rosé is a balanced combination of currants, freshness, and acidity. Serve with salads, soups, cheeses, antipasto, salmon, and fish tacos... Let your imagination drive your wine and food pairings! Enjoy through 2019.

## Thoughts on Rosé

Rosé should be sunshine in a glass. It can be enjoyed in all seasons and is the most food friendly wine.

Our goal is to produce a Loire style rosé. We use traditional methods: pick early, allow destemmed grapes to soak up color overnight, ferment the juice in stainless steel tanks, and bottle early. Simplicity at its best.

To our mind many rose's are clumsy and made with short cuts (saignée & adding a hint of red to a white wine, & high residual sugar levels). Best practice is pressing under ripe red grapes and fermenting in tank.

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