

Cabernet Franc

2022 | COLUMBIA VALLEY



55% Dineen Vineyard Cabernet Franc
19% Phinney Hill Cabernet Franc
8% Seven Hills Cabernet Franc
8% Wallula Vineyard Cabernet Franc
5% Konnowac Vineyard
Cabernet Sauvignon
5% RKP Vineyard Merlot

TECHNICAL INFORMATION

Alcohol: 14.2%

pH: 3.65

Residual Sugar: <0.01 g/liter

Titrateable Acidity: 5.5 g/liter

Volatile Acidity: 0.45 g/liter

Cases Produced: 650



Harvest and Winemaking

2022 was a year of contrast. The winter and spring were snowy and cold into April. The rest of spring was wet and temperate. Summer arrived on July 4th and was brilliant through Halloween. The weather was warm and the sunshine was plentiful. Harvest started very late but was fast and furious until completion in the middle of November. Over all the fruit quantity and quality were excellent.

Dineen Vineyard started Cabernet Franc harvest on October 11, Phinney Hill on October 14, Seven Hills on October 25, and Wallula on October 27. All the grapes were hand-harvested, destemmed, and fermented to dryness. All the Cabernet Franc wines were aged in French Oak barrels, 30% new for 10 months. After 10 months the Franc was blended with 5% RKP Vineyard Merlot, and 5% Konnowac Vineyard Cabernet Sauvignon and bottled un-fined and unfiltered.

Tasting Notes

Dark red hue is followed by red fruit aromas of Bing cherry and pomegranate. There are floral notes, hints of dusty earth, and the slightest hint of herbaceous which

is the defining feature of Cabernet Franc. The texture of the Cabernet Franc is plush and smooth with a long finish. The wine has flavors that mirror the aromas and feature red fruit, earthy-dusty notes, and dried chopped herbs.

Thoughts on Cabernet Franc

Cabernet Franc is one of the great wines of the world. Cabernet Franc's ancestral home is Bordeaux and the Loire Valley of France. It also excels in Washington State. Our goal is to make Cabernet Franc taste like Cabernet Franc and not smother its inherent character. The vineyard site is critical for Cabernet Franc. Too hot of a vineyard and the Franc has low acidity. Too cool and the resulting wine is excessively herbal. We look for vineyards that are warmer locations in a cooler region. We added Merlot for mid-palate mouthfeel and Cabernet Sauvignon for length and intensity.

Ingredients & Additions

Cabernet Franc, Cabernet Sauvignon, and Merlot grapes, tartaric acid, yeast, and 35 mg/l of SO₂ at bottling.



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

www.isenhowercellars.com