

Cabernet Sauvignon

2016 | COLUMBIA VALLEY



100% CABERNET SAUVIGNON
45% Summit View Vineyard (clone 191)
32% E'rtage Vineyard (clones 2 & 4)
23% Wallula Vineyard (clones 7 & 412)

TECHNICAL INFORMATION

pH: 3.84

TA: 5.49 g/liter

RS: 1.12 g/liter

14.5% alcohol

366 cases



Harvest and Winemaking

2016 was the second warmest vintage in Washington history. The summer and fall had brilliant sunshine and warmth except for a few days of rain in mid-October. The weather encouraged plush and rich character in the Cabernet Sauvignon with moderate acidity.

The hot weather ripened the grapes 2 to 3 weeks earlier than normal. Wallula Vineyard Cabernet Sauvignon (Horse Heaven Hills) was picked on September 22. Summit View Cabernet Sauvignon (Walla Walla) was picked on September 24. E'rtage Vineyard Cabernet Sauvignon (Walla Walla) clone 4 was harvested on September 28 and clone 2 was picked on October 8.

All the grapes were hand harvested, hand sorted, and fermented by yeasts native to their respective vineyards. Only the free run wine was retained to maximize the acidity and elegance of the Cabernet Sauvignon. All the blocks of Cabernet were aged in mostly neutral French and American oak barrels for 16 months prior to bottling.

Tasting

Moderately dark red hue leads to initial aromas of currants, marionberry, sea salt, and creamy vanilla. Underlying aroma notes include green olives and bay leaf. The feeling in the mouth is generous, tight, and intense. The core of the Cabernet is a mélange of purple and red fruits surrounded with acidity and a gentle caress of fine grain tannins. There is a lightness, gentleness, and complexity to the Cabernet Sauvignon that typifies what Isenhower Cellars is trying to achieve.

Thoughts on the i Label Series

Our goal is to produce 100% varietal wines, fermented by native yeasts, and aged in oak barrels. It is very fun to craft a 100% Cabernet Sauvignon that has five different clones of Cabernet Sauvignon and tastes like it should cost twice as much. The i-label wines are only sold through distributors and priced to make it easy for consumers to experiment and enjoy hand crafted, delicious wine.

Isenhower

CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



isenhowercellars



isenhowercellars



isenhowervino

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

www.isenhowercellars.com

info@isenhowercellars.com