

ISENOWER



No. 23 HOLIDAY RED

APPELLATION

Columbia Valley

VINEYARD

Multiple

ELEVATION

Between 902 - 1104 ft

SOIL

Multiple silt and sandy loam soil types

VARIETALS

31% Cabernet Sauvignon, 30% Sangiovese, 15% Grenache, 12% Cabernet Franc, 6% Malbec, 4% Mourvèdre, 2% Syrah

HARVEST DATE

38% October 2022 & 62% October 2023

FINISHED WINE

5.7 g/l Titratable Acidity, 3.68 pH, 0.51 g/l Volatile Acidity,
0.5 g/l Glucose + Fructose, 14.4% Ethanol

Bottling:

Bottled unfinned and unfiltered on February 8, 2024.

Fermentation:

100% hand-picked grapes were destemmed at the winery and fermented in tank and open top bins. Yeasts include *Saccharomyces uvarum* and *cerevisiae*, *Pichia kluyveri*. *Malolactic fermentation* was spontaneous.

Élevage:

Aged in 100% used French Oak puncheons for 10 months. Racked once.

Additions:

Grapes, organic and inorganic yeast nutrients, tartaric acid, and 35 mg/l SO₂.

Notes:

Dark red/black hue. Very fresh and dark red fruit aromas of blackcurrant, tart cherry, vanilla, cedar, and dried herbs. The wine is tight and intensely flavored with notes of currant, blackberry, black tea, #2 pencil lead, black licorice, and kitchen spices. The mouthfeel is very rich and plush with extensive extract and intensity.