

Last Straw

2017 | COLUMBIA VALLEY



25% Malbec
23% Cabernet Franc
20% Cabernet Sauvignon
16% Merlot
10% Grenache
6% Barbera

TECHNICAL INFORMATION

pH: 3.64

TA: 5.3 g/liter

RS: 0.2 g/liter

13.9% alcohol

284 Cases produced



Harvest and Winemaking

2017 was a return to a “normal” vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. Washington’s climate is remarkable for the consistent and excellent vintages.

All the grapes in the Last Straw were hand harvested, hand selected and were fermented by yeasts native to their respective vineyards.

We keep the press wine separate from the free run. The Last Straw is primarily from the press wine of each vintage. This year we included additional free run Malbec and Cabernet Franc with the press wine. Each component was aged in neutral French and American oak barrels for 15 months prior to bottling. The result is a juicy and fun red blend that is perfect for every occasion.

Tasting

A dark ruby red hue leads to fresh aromas of chocolate covered cherries, marionberry pie, and fig newtons, with

hints of baking spices and dust.

The mouthfeel is medium weight and plush like velvet in the midpalate, which leads to a wonderful finish of balancing acidity and a sprinkle of soft tannins.

The Last Straw is lively and fresh, with notes of cherries and berry flavors with earthy brown spices lurking on the tongue. The acidity and intensity of the Last Straw is perfectly balanced with all of your favorite foods.

Thoughts

Press wine is approximately 12% of our entire red wine production. We keep it separate from the free run wine to create this very fun winery blend. I mean who else has native yeast fermented, six different varietal red wine blend from vineyards like Wallula, Olsen Ranch, Eritage, Lonesome Springs, Champoux, and Summit View? Buy this wine by the case and take it to every party you attend. You will impress your friends and family with your selection.

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