

Malbec

2016 | YAKIMA VALLEY



100% MALBEC

85% Olsen Ranch Vineyard clone 9
15% Les Collines Malbec clone 4

TECHNICAL INFORMATION

pH: 3.8

TA: 5.0 g/liter

RS: 0.2 g/liter

14.4% alcohol

450 cases bottled



Harvest and Winemaking

2016 was a continuation of very warm vintages that Washington has experienced since 2013. We experienced brilliant sunny and hot weather during the summer and fall except for a few days of rain in mid-October. Washington's climate is remarkable for the consistent and excellent vintages.

Located near Prosser, WA, Olsen Ranch Malbec was planted in 2007. Clone 9 is more productive and fruitful than clone 4 Malbec but clone 9 takes longer to ripen. Clone 9 has bigger berries than clone 4 but the berry size is more consistent. We harvested on the Olsen Malbec clone 9 on September 30.

Les Collines is located five miles East of our Winery in Walla Walla County. My guess is this is clone 4 Malbec. The Malbec is planted at 1240 feet, making it one of Washington's higher elevation Malbec block. We harvested these grapes on September 28.

All the grapes were hand-harvested, hand-sorted, and destemmed "whole berry". Native yeasts conducted the fermentation of each vineyard to dryness before pressing. All the wines finished malo-lactic in 100% French Oak barrels.

Each separate lot of Malbec was racked once and the blend constructed just prior to bottling in August of 2017.

Tasting

Darkly iridescent & captivating purple hue. The aromas have notes of blackberry, marionberry, sagebrush, peppercorn, and baked earth. The mouthfeel has an ethereal quality; a sense of freshness and concentration. I perceive flavors of black berry fruits, hints of earth and dried herbal spices.

Thoughts on Malbec

Malbec's ancestral home is Cahors in South-western France. Argentina has surpassed Cahors with 70% of the world's Malbec. Cahors leans towards the savory, tart, less ripe, and meaty side of Malbec. Argentinian Malbec is more fruity with a plush character.

Our goal for Malbec is to craft a riper style of Cahors. We like the savory character of Cahors with a little more fruit. Washington is ideal for this style of Malbec because of our hot summers, cool nights, and compact growing season. The challenge in Washington is the Malbec vine is very sensitive to winter injury and the vines can produce irregular clusters due to shatter.

ISENHOWER

CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



isenhowercellars



info@isenhowercellars.com



isenhowervino

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

www.isenhowercellars.com