

# Cabernet Franc

2013 | YAKIMA VALLEY



100% Cabernet Franc

67% Olsen Ranch Cabernet Franc  
33% Dineen Vineyard  
Cabernet Franc clone 214

## TECHNICAL INFORMATION

pH: 3.7

TA: 5.6 g/liter

RS: <0.5 g/liter

13.9% alcohol

62 cases produced



## Harvest and Winemaking

2013 was the warmest harvest we have seen in 15 years of winemaking. We picked the Olsen Ranch Cabernet Franc on October 2 and Dineen Vineyard Cabernet Franc on October 17. All the grapes were hand harvested, hand sorted, and destemmed. Yeasts native to the respective vineyards carried out the fermentation. Each fermentation was punched down three times daily and only the free run wine was retained.

Each barrel was stirred a minimum of three times to increase mouth feel and richness. The Dineen Cabernet Franc rested in one new American oak barrel and the Olsen Ranch rested in 2- year-old French oak barrels. Only 62 cases produced.

## Tasting

The aromatics have a 'pretty' dark cherry & sweet rhubarb notes with nice density. There is a whiff of sea salt from the Dineen Cabernet Franc and a hint of vanilla from the American Oak barrel.

The palette character has nice weight to this wine. It feels a little luxurious with nicely resolved & finely textured tannins. The Cabernet Franc is "complete". Acidity is nice as is a little spiciness on the front end. A well constructed Cabernet Franc showing its cooler vineyard 'roots'.

Denise and Brett Isenhower founded their winery in 1999. They are committed to sustainable winemaking through low input farming, native yeast fermentation, natural corks, American made bottles, no capsules, and recycled paper labels.

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