

FOI #11

2013 | HORSE HEAVEN HILLS



83% Merlot clone 8
17% Cabernet Sauvignon clone 412

Wallula Vineyard

TECHNICAL INFORMATION

pH: 3.83

TA: 5.3 g/liter

RS: <0.5 g/liter

14.3% alcohol

171 cases produced



Harvest and Winemaking

2013 was one of the warmest growing seasons on record with unusually warm temperatures in August and September followed by a cooler but drier than usual October.

The Cabernet Sauvignon was harvested on October 10th and the Merlot was picked on October 14th. The Merlot was cropped at 2.4 tons per acre and the Cabernet was cropped at 2.2 tons per acre. Isenhower Cellars shares both blocks with Quilceda Creek; the first winery to earn a 100 point rating. The grapes were fermented by yeasts native to Wallula Vineyard. Fermentations were punched down three times daily until dryness was reached. Only the free run wine was retained for all our ultra-premium wines. Each barrel was stirred a minimum of three times to boost the mouthfeel of the resulting wine. The Merlot was aged in

2 new French Oak barrels, 1 new American Oak barrel, and 4 used French Oak barrels 11 months prior to bottling.

Tasting

Every year Isenhower Cellars produces a special red wine for the enjoyment of it's wine club. Wallula Vineyard Merlot was the FOI wine in 2008. We tasted that FOI Merlot a couple years ago and was blown away with the richness and youth of the wine.

The 2013 Merlot is reminiscent of that previous FOI Merlot and worthy of a repeat position in the FOI pantheon. The Merlot has an opaque red hue. The aromas consist of sweet black plums, blackberries, fresh oak, tobacco leaf, and shiitake mushroom. The mouthfeel is rich and opulent. There's a plush, dark fruit & beautiful earth character that's stunning. Enjoy through 2013. 171 cases produced

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.

ISENHOWER

CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



isenhowercellars



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