

Last Straw

2013 | COLUMBIA VALLEY



25% Syrah
24% Cabernet Sauvignon
18% Cabernet Franc
10% Malbec
9% Petit Verdot
5% Tempranillo
4% Mourvedre
4% Merlot
1% Grenach

TECHNICAL INFORMATION

pH: 3.93

TA: 5.37 g/liter

RS: <0.5 g/liter

14.3% alcohol

145 cases produced



Harvest and Winemaking

2013 was one of the warmest growing seasons on record with unusually warm temperatures in August and September. A cooler than usual October resulted in a long hang time for all the grapes which created plush & savory flavors.

All the grapes were hand harvested and hand sorted prior to destemming into open top fermentation bins. The grapes were fermented by yeasts native to the vineyards and the cap was punched down three times daily. Isenhower Cellars keeps the free run wine separate from the press wine. All the press wine is accumulated together in a tank and “ta da”, the Last Straw is born.

The Last Straw was aged in neutral French Oak barrels for 16 months prior to bottling.

The blend varies from year to year, depending on

how much of each grape we harvest. Sometimes we have an excess of a certain variety of grapes in a year and there will be a larger percentage of that grape in the Last Straw for that year. In 2013, we got more Syrah than intended. Hey, it’s all good! The Last Straw is a tongue in cheek name for our Red Blend. No pretensions of fluff. It is native yeast fermented red wine; similar to what humans have been enjoying for thousands of years.

Tasting

The Last Straw has rich and dark fruit: blueberry, boysenberry with hints of cherry and pomegranates. Spices on the nose include cola nut, graphite, and brown Asian spices. The wine has a soft tannin structure that is balanced by acidity. Enjoy through 2020.

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



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