

Road Less Traveled

2013 | YAKIMA VALLEY



100% Cabernet Franc

82% Dineen Vineyard clone 214
18% Olsen Ranch Vineyard legacy clone

TECHNICAL INFORMATION

pH: 3.66

TA: 5.67 g/liter

RS: <0.5 g/liter

13.9% alcohol

245 cases produced



"Two roads diverged in a wood, and I - I took the one less traveled by, and that has made all the difference"
Robert Frost, 1920

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 resulting in plush and savory red wines. The Dineen Vineyard Cabernet Franc was picked on October 2nd and the Olsen Ranch Cabernet Franc was picked on October 17th. All the grapes were hand harvested, hand sorted and destemmed. The primary fermentation was carried out by yeasts native to the respective vineyards. The fermentations were punched down three times daily until near complete dryness. Only the free run wine was retained for the Road Less Traveled. Each barrel was stirred a minimum of three times to increase the mouthfeel and richness. The Dineen Vineyard Cabernet Franc was aged in

2 new French Oak barrels, 1 new American Oak and 6 used French Oak barrels. The Olsen Ranch Cabernet Franc was aged in 2 new French Oak barrels and 4 used French Oak Barrels. The wine was blended, polished filtered and bottled in September 2014.

We are particularly excited about the new clones of Cabernet Franc in Washington. Clone 214 is the highest ranked clone and shows tremendous promise to produce world class Cabernet Franc.

Tasting

This is our 7th vintage of crafting Cabernet Franc. The wine is uniquely dark purple color and has aromas of wet stones, damp earth, blackberries, minerals, dried herbs, and blueberries. The Franc tastes of dark berries, minerals, and earth. Up front it is pleasing and generous and finished with delectable acidity and fine grain tannins. Enjoy though 2023. 245 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.

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info@isenhowercellars.com



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Isenhower Cellars | 3471 Pranger Road | Walla Walla Washington 99362
www.isenhowercellars.com