

Wild Thyme

2018 | COLUMBIA VALLEY



54% Merlot
29% Cabernet Sauvignon
12% Cabernet Franc
5% Petit Verdot

TECHNICAL INFORMATION

pH: 3.57

Titratable Acidity: 5.58 g/liter

Residual Sugar: <0.01 g/liter

Alcohol: 14.6%

363 cases produced



Harvest and Winemaking

It has been a goal of ours to make a single vineyard Wild Thyme Blend and in 2018 the stars aligned and we finally have the Wallula Vineyard Wild Thyme. The clone 15 Merlot is from block 24. The Cabernet Sauvignon is a blend of clone 33 and clone 412. The Cabernet Franc is clone 214 and the Petit Verdot is clone 2. All the grapes were hand picked, destemmed, and fermented with yeasts specifically selected for each variety. The wines were aged separately for a year, blended and returned to barrel for an additional 7 months. The Wild Thyme was aged in 100% French Oak, 28% new for a total of 17 months.

Tasting Notes

Dark red hue. Fresh and clean aromas of black plums, Bing cherries, allspice, cigar box, vanilla, and peppercorn. The mouth feel texture is rich and lovely; opulent with excellent balance. Finish is long and smooth with beautiful and graceful tannins. The Wild Thyme has flavors of black plums, cherries, and hints of tobacco and white pepper. It is very complex yet integrated single vineyard Bordeaux style blend.

"I know a bank where the wild thyme blows, where oxlips and the nodding violet grows, Quite over-canopied with luscious woodbine, with sweet musk-roses and with eglantine."

William Shakespear
A Midsummer Night's Dream

Thoughts on Merlot and Bordeaux Blends

I am a believer in Merlot from Washinton with bias towards blending Merlot rather than making a varietal wine from it. Merlot is an early ripening grape and performs best in goldilocks vineyards. In hot years from warm sites, Merlot can ripen too fast and not be in balance.

Wallula Merlot is the basis of the Wild Thyme because it is a higher elevation site that ripens Merlot at an even pace. The brix, acidity, and tannins are all in balance at harvest. Wallula Merlot is softer than other vineyards' therefore I blend in a generous amount of Cabernet Sauvignon to achieve length in the wine. Petit Verdot and Cabernet Franc are like finishing seasonings for the wine.

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