

# Cabernet Franc Rosé

2019 YAKIMA VALLEY



100% CABERNET FRANC

Dutchman Vineyard

## TECHNICAL INFORMATION

pH: 3.32

Titrateable Acidity: 5.9 g/l

Residual Sugar: 0.03 g/l

Alcohol: 13.3% alc

Volatile Acidity: <0.1 g/l

900 cases produced



## Harvest and Winemaking

Dutchman Vineyard is located in a cooler region of the Yakima Valley, north of Grandview, Washington. The three acres of Cabernet Franc were planted in 1990 by Bill denHoed and are now farmed by vineyardist, Dustin Tobin.

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately no smoke from forest fires. However the Fall was cooler than normal and we had a few rain periods that slowed ripening in September. In mid-October Washington had a few nights of freezing temperatures which defoliated the vines and stopped photosynthesis and grape ripening.

The i-Label Cabernet Franc Rosé is from Dutchman Vineyard. The grapes were picked on October 3 by a Pellenc harvester during the night. To prevent oxidation and spoilage we added 30 mg/l of SO<sub>2</sub> and 50 mg/l of Ascorbic Acid in the vineyard. At the winery we pressed the whole berries and pumped the juice into a 2500 gallon tank and fermented with a CWV5 *Saccharomyces bayanus sp.* yeast to complete dryness.

Prior to bottling the Rosé was chilled to 35°F for a month and fined with 0.5 lbs/1000 gallons of Bentonite to remove proteins that could make the wine cloudy. Bentonite is a purified clay from Wyoming. After fining the Rosé was cross flow filtered and bottled.

## Tasting

The Rosé is limpid with a peach-apricot hue. Out of the glass the Rosé has aromas of tangerine, grapefruit, beeswax, peaches, and rosehips. Tasting the Rosé reveals it is well balanced between the honeyed mouthfeel and acidity. It has flavors of stone fruit, tangerine, and beeswax.

## Ingredients and Additions

Beginning in 2019 we are listing all ingredients and additions on the back label. Our goal is honesty and clarity about how Isenhower wines are made. *Ingredients and Additions: Cabernet Franc grapes, yeast, organic and inorganic yeast nutrients, 30 mg/l of free SO<sub>2</sub> and 50 mg/l of ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.*

## Thoughts on Rosé

Our goal is to produce a Loire style Rosé. We use traditional methods: pick grapes based on flavor and acidity, brief skin contact, ferment the wine in stainless steel tanks to dryness, and bottle early.

## Screw Capsules

Screw-Caps are superior wine closures. No cork taint, controlled oxygen ingress, 100% consistent in flavor, and no tools necessary to enjoy. Wines aged under screw caps age better and last longer. Screw-Caps are aluminum and are 100% recyclable.

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