

Cabernet Franc

2015 | YAKIMA VALLEY



100% CABERNET FRANC

72% Olsen Ranch Vineyard
28% Dineen Vineyard clone 214

TECHINICAL INFORMATION

pH: 3.84

TA: 4.9 g/liter

RS: <0.10 g/liter

13.7% alcohol

186 cases bottled



Harvest and Winemaking

2015 was the hottest vintage in the modern era of Washington viticulture. It was hot beginning in June and did not cool off. Fortunately the heat was consistent and not full of 100°F+ spikes which impair ripening. Most vineyards were harvested 3 weeks earlier than what used to be the norm.

Located between Benton City and Prosser, WA, Olsen Ranch Cabernet Franc was planted in 1994 with the only clone of Cabernet Franc available. Dineen Vineyard is, located near Zillah, WA in the Rattlesnake Hills. The clone 214 Cabernet Franc was planted there in 2010.

Olsen Ranch Cabernet Franc has the traditional dark cherry and herbal flavors. Dineen Cabernet Franc has a distinctive blueberry and sea salt character.

Olsen Ranch Vineyard Cabernet Franc was hand-harvested on September 21st. Dineen Vineyard Cabernet Franc was harvested on September 18th. Both vineyards were hand picked, hand sorted, and destemmed.

The Olsen Ranch was fermented by native yeasts in an open top bin and punched down twice daily for 10 days. Dineen was fermented in tank by native yeasts and was pumped over twice a day for nine days. Only the free run Cabernet Franc was retained. The i-label Cabernet Franc was aged in used French and American oak barrels for 10 months prior to bottling.

Tasting

Dark red hue. Aromas of cherries, dipped in brown sugar with a dose of earthy funk and iron ore (sounds crazy). Tasting the wine is like taking a bite of a cherry, coated in brown sugar with chocolate flakes that melts in your mouth. The finish has an earthy, plush nuance. Enjoy through 2026.

Thoughts on Cabernet Franc

In Bordeaux, Cabernet Franc is a blending wine, used to enhance the aromas of Cabernet Sauvignon and Merlot. Cabernet Franc is primary red grape in the Lorie Valley but it can struggle to ripen. Franc can be herbacious tasting especially from cooler growing regions.

The Cabernet Franc vine is very winter tolerant and prefers a long growing season to ripen; both factors make Cabernet Franc an ideal vine to grow in Washington State.

Cabernet Franc serves a blending role in Washington but also can be a single variety wine. We have made 100% Cabernet Franc red wines since 2002. Washington Cabernet Franc has riper flavors and less green notes than other region's Cabernet Francs. The tannins are softer than Merlot or Cabernet Sauvignon. Franc pairs well with roasted vegetables, pork, chicken, and hearty soups.

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