

Cabernet Sauvignon

2017 | WALLA WALLA VALLEY



100% CABERNET SAUVIGNON
64% Eritage Vineyard (clones 4 & 337)
24% Summit View Vineyard (clone 191)
7% Les Collines Vineyard (clone 8)
5% Wallula Vineyard (clones 7, 33, & 412)

TECHNICAL INFORMATION

pH: 3.84

TA: 5.49 g/liter

RS: 1.12 g/liter

14.2% alcohol

564 cases



Harvest and Winemaking

2017 was a return to a “normal” vintage from the extremely warm years of 2013–2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. Washington’s climate is remarkable for the consistent and excellent vintages.

Four vineyards and seven clones comprise this Cabernet Sauvignon. Eritage Vineyard clone 4 and clone 337 were harvested on October 24. Summit View Vineyard clone 191 was picked on October 12. Les Collines Vineyard clone 8 was picked on October 25. Wallula Vineyard clone 7 and clone 33 were picked on October 15 and clone 412 was picked on October 5.

All the grapes were hand harvested, hand sorted, and fermented by yeasts native to their respective vineyards. Only the free run wine was retained to maximize the acidity and elegance of the Cabernet Sauvignon. All the blocks of Cabernet were aged in mostly neutral French and American oak barrels for 16 months prior to bottling.

Tasting

Opaque dark red hue. Aromas of cranberries,

wind blown dust, dried herbs, red currant, and tobacco. Hints of vanilla, brown spices, and minerals. Classic Walla Walla Cabernet Sauvignon aromas.

The Cabernet Sauvignon is light and lithe but bursting full of acidity, red fruit and freshness. The initial flavors are of dried herbs, cranberries and currants. There is a lingering hint of wind blown dust through the flavor experience. The mid palate has refreshing acidity that melds well into the long gentle finish.

Thoughts on the i Label Series

Our goal is to produce 100% varietal wines, fermented by native yeasts, and aged in oak barrels. It is very fun to craft a 100% Cabernet Sauvignon that has seven different clones of Cabernet Sauvignon and tastes like it should cost twice as much. The i-label wines are only sold through distributors and priced to make it easy for consumers to experiment and enjoy hand crafted, delicious wine.

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