

# Last Straw

2016 | COLUMBIA VALLEY



40% Cabernet Sauvignon  
18% Grenache  
14% Malbec  
13% Petit Verdot  
11% Cabernet Franc  
4% Mourvèdre

## TECHNICAL INFORMATION

pH: 3.85

TA: 5.1 g/liter

RS: <0.2 g/liter

15% alcohol

170 Cases produced



## Harvest and Winemaking

2016 was a continuation of very warm vintages that Washington has experienced since 2013. We experienced brilliant sunny and hot weather during the summer and fall except for a few days of rain in mid-October. Washington's climate is remarkable for the consistent and excellent vintages.

Our philosophy of dealing with the warm vintage was to strictly pick on flavors in the grapes and ignore all other picking considerations. This change resulted in picking very early to maintain acidity while keeping pH and brix at harvest at reasonable levels.

All the grapes in the Last Straw were hand harvested, hand selected and were fermented by yeasts native to their respective vineyards.

We keep the press wine separate from the free run. The press wine is aged in neutral French and American oak barrels for 11 months prior to bottling. The result is a juicy and fun red blend that is perfect for every occasion.

## Tasting

The Last Straw has a limpid, dark red hue. The nose has aromas of cranberry, currant, mocha, hints of savory herbs, fresh oak, and a hint of salinity. Savoring the taste reveals a brightness to the Last Straw.

The wine is mouth filling, richly textured, opulent and intense. Yet the wine is lively and fresh. The acidity and intensity of the Last Straw is perfectly balanced with summer barbecue fair, hearty soups, and any form of carnivorous feasting.

## Thoughts

Press wine is approximately 12% of our entire red wine production. We keep it separate from the free run wine to create this very fun winery blend. I mean who else has native yeast fermented, six different varietal red wine blend from vineyards like Seven Hills, Les Collines, Wallula, Olsen Ranch, Eritage, Summit View and Dineen? Buy this wine by the case and take it to every party you attend. You will impress your friends and family with your selection.

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