

ISENPOWER



2022 COLUMBIA VALLEY LAST STRAW

APPELLATION

Columbia Valley

VINEYARD

Wallula Vineyard, Weinbau Vineyard, Shaw Vineyard, RKP Vineyard, Francisca's Vineyard

ELEVATION

Average between 732 - 1200 ft

SOIL

Multiple silt loam soil types

VARIETALS

37% Cabernet Sauvignon, 20% Cabernet Franc, 18% Malbec, 9% Syrah, 7% Grenache, 5% Sangiovese, 4% Merlot

HARVEST DATE

Multiple dates in October 2022

FINISHED WINE

5.8 g/l Titratable Acidity, 3.82 pH, 0.51 g/l Volatile Acidity, 0.32 g/l Glucose + Fructose, 14.5% Ethanol

Bottling:

Bottled unfiltered and unfiltered on August 11, 2023.

Fermentation:

The Last Straw is our unique red wine blend comprised primarily of press wine. The first press of the fermented grapes to 0.5 bar (7.2 psi) for the primary wine lots. Second, we press to 0.8 bar (11.5 psi). This second press wine becomes the Last Straw.

Élevage:

Aged in 100% used French oak barrels for 10 months.

Additions:

Cabernet Sauvignon, Cabernet Franc, Malbec, Syrah, Grenache, Sangiovese, and Merlot. Organic and inorganic yeast nutrients, tartaric acid, and 35 mg/liter of Free SO₂ at bottling.

Notes:

The hue is very dark red. The aromas are ripe and fresh including blackberry, fig, cassis, cedar, cinnamon, and hints of vanilla. The mouthfeel texture is luxurious and rich. Flavors mirror the aromas. Has tastes of blackberry, fig, tobacco, chocolate, vanilla, and graphite. The Last Straw has been a fan favorite for many years. It is perfect for everyday wine enjoyment. We have crafted the Last Straw since 2008. The blend varies from year to year but is delicious every year. Our goal is to make a red wine that has concentration and fruit, however, is enjoyable for everyday consumption.