



TASTING NOTES

2001 Columbia Valley Wild Alfalfa Syrah

Isenhower

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100% Syrah

45% Sundance Vineyard, Wahluke Slope

27% Vincent Rea Vineyard, Yakima Valley

10% Clifton Vineyard, Wahluke Slope

9% Ranch at the End of the Road Vineyard Red Mountain

9% Pepper Bridge Vineyard, Walla Walla

Winemakers' Notes

All wine grapes were destemmed and placed into _ tons open top bins. Minimal quantities of yeast were added for inoculation and additions of B-vitamins and nitrogen for yeast health was added to the fermentation. The cap was punched down twice daily. The fermentation peak temperature averaged 87° to 92°F. No enzymes or other winemaking chemicals were added. All wines were pressed at dryness and finished malo-lactic fermentation in puncheon.

The Wild Alfalfa was aged for 14 months in 100% new French Oak Puncheons (Billion, Demptos, and Vicard). The final blend was assembled at the second racking. The Wild Alfalfa is unfinned and unfiltered.

Rainier cherries, raspberries, candied red fruit, wet forest undergrowth, spice, and vanilla on the nose. Fleshy entry with a spicy middle and a very intense finish. A tremendous and unique Washington Syrah. We recommend the Wild Alfalfa Syrah with game birds, duck, and rabbit.

Isenhower Cellars was built in the middle of an Alfalfa field that feeds race horses in Kentucky. We do not have the standard vineyard surrounding the winery so instead of an estate Syrah we have a whimsical "Wild Alfalfa" Syrah. Plus Alfalfa has beautiful purple flowers very similar to the hue of ripe Syrah grapes.

Rated "93 points" and "Highly Recommended" by Wine Spectator

"This new winery got a great start with Syrah, as this fine, ripe, and plush red demonstrates. It is generous with mocha-scented black cherry, raspberry and blueberry flavors, which get rounder and more expansive as they linger, touched by the coffee-scented oak. Drink now through 2012." – H.S.