



TASTING NOTES



Isenhower Cellars

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3471 Pranger Road

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2003 Columbia Valley “Three Dogs” Syrah

93 percent Syrah • 5% Mourvedre • 3% Viognier

53 percent Cougar Hills Vineyard • 42 percent Vincent Rea Vineyard • 5 percent Ciel du Cheval

Harvest and Fermentation

All grapes were hand picked when flavors were judged optimal for the variety and the vineyard. Hand sorting of the grape clusters to remove imperfect grape clusters and material other than grapes then a gentle destemming. Viognier was tossed into destemmer at the same time as the Cougar Hills Syrah was destemmed; co-fermenting the two grapes. Fermentation was conducted “whole berry” with a variety of commercial yeasts, each lot was punched down three times daily, and temperature of fermentation varies from vineyard to vineyard. Pressing of the grapes was determined strictly by tasting the fermenting wine. The malo-lactic fermentation was completed in barrel.

Élevage

Each lot is individually assessed for the proper cooperage. Cougar Hills Syrah was aged in 100 percent used Seguin Moreau cooperage. The Mourvedre was aged in a single 500 liter Demptos coopered Puncheon. Vincent Rea Syrah was aged in 500 liter French Oak Puncheons. The blend was created in April 2004. The Three Dog Syrah was bottled in December 2004 without fining or filtration.

Winemakers’ Notes

2003 continues Washington’s streak of excellent vintages. Pervasive aromas and flavors of candied raspberries, wild cherries, lilacs, earth, and savory. Soft, feminine mouthfeel, gentle tannins, and joyous acidity.

Co-fermentation of Syrah and Viognier is a time honored tradition in the Rhone Valley yet new to Washington. The technique adds a perfume and feminine quality to Washington Syrah. Mourvedre add structure, cherries, and earthiness to the cuvee.

14.5% alcohol • 275 cases bottled