



TASTING NOTES



Isenhower Cellars

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3471 Pranger Road

Walla Walla, Washington 99362

2002 Columbia Valley River Beauty Syrah

60 percent Ranch at the End of the Road Syrah

40 percent Milbrandt Vineyard Syrah (Sundance Block)

Harvest and Cuvaison

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 and crush. Fermentation was conducted 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

Both lots were aged in a combination of new and used French Oak from Billion and Dargeau Jaegle. After six months the blend was created and racked to a combination of used French Oak barrels left from the 2000 vintage and three used French Oak Puncheons. The barreled River Beauty was filtered and the puncheon aged River Beauty was unfiltered. No fining was utilized. The Syrah was bottled in March 2004.

Winemakers' Notes

River Beauty exudes tremendous power balanced by the acidity and rich black fruit flavors. Ranch Syrah is highly structured with nearly opaque color intensity and exudes blackberry and blueberry flavors. Milbrandt Syrah adds lilac, sage, lavender, and white pepper notes.

This is our favorite syrah we have made. Enjoy now through 2012.

We recommend serving the River Beauty Syrah with lamb medallions, thick salmon steaks, and Provencal style meals where the olive oil, garlic, and spices flow.

14.7% alcohol • 455 cases bottled