



TASTING NOTES



2004 Columbia Valley Looking Glass Syrah

100 percent Syrah

80% Rustic Ridge Vineyard (Rows 1-24)(Rattlesnake Hills) • 20 percent Ciel du Cheval (Tablas Creek Syrah Clone)(Red Mountain)

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 both imperfect grape clusters and material other than grapes and a gentle destemming is sine qua non. Fermentation was conducted "whole berry". Each lot was punched down two times daily, and temperature of fermentation varied from 82°F to 88°F. 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. Both lots of Syrah were aged in 500 liter Puncheon barrels that were three years old (Demptos, Vicard, and Billion cooperages). The Syrah was aged for 16 months in the puncheons prior to bottling.

Winemakers' Notes

2004 was a challenging vintage beginning with a damaging winter, a scorching hot summer, two weeks of intermittent rain after Labor Day, then a fast and furious harvest. One could not pick grapes by numbers or be a "push button winemaker". 2004 will separate the wheat from the chaff in the Washington wine industry.

Looking Glass is our RTB Syrah (ready to barbeque). Toss the lamb medallions or pork chops on the grill and open a bottle. This syrah has flavors of blackberries, red berry jam, earth, white pepper, toast, and smoke.

14.8% alcohol • 676 cases bottled

Isenhower

3471 Pranger Road

Walla Walla, WA 99362

tel. 509.526.7896

fax 509.525.8118

www.isenhowercellars.com

info@isenhowercellars.com