



TASTING NOTES

2006 Columbia Valley Red Paintbrush

100% Sagemoor Vineyards
67% Cabernet Sauvignon 17% Cabernet Franc
11% Merlot 6% Petit Verdot

Red Paintbrush has been an illustration of my changing winemaking philosophy. It started as Merlot and evolved into a blend of bordeaux varieties. The 2006 vintage Red Paintbrush is the most interesting and most exciting Red Paintbrush I have made.

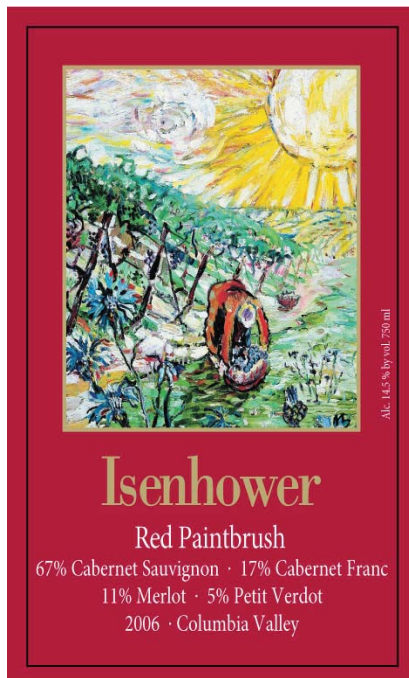
During the harvest of 2006, Todd Cameron, vineyard manager of Sagemoor Vineyards and I tasted many grapes from the many different type of vines and different soils at Sagemoor. We were looking for a combination of Bordeaux grapes that all were at perfect ripeness at the same time and could be co-fermented. On September 26, 2006 we hand picked Cabernet Sauvignon from Bacchus block 7b, Cabernet Franc from Bacchus block 2, Petit Verdot from Dionysus block 13, and Merlot from Weinbau block 10. The grapes were all crushed together and fermented in the same tank to create the Red Paintbrush.

Co-fermentation of Syrah and Viognier is a fad in Washington. I was curious about cofermentation of Bordeaux varieties to create a harmonious wine. Red Paintbrush is very dark, almost black in color. The aromas are a complex melange of red currants, dried sage, chocolate, and tobacco. Expansive, thick, and rich texture leads to well integrated tannins.

Enjoy the Red Paintbrush from 2009 through 2016 and serve with steak, lamb, or Alaskan-style salmon.

“Our goals are to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. These goals are reached by our attention to every detail; from soil to bottle.”

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Thumbnail Notes

Intensity: high

Fruit: currant, black plum, cherry

Spice: chocolate, dried sage, vanilla
tobacco

Oak: medium

Enjoyment: 2009 to 2016

Pairing: steak, lamb, salmon