

ISENHOWER



2022 COLUMBIA VALLEY
CABERNET SAUVIGNON

APPELLATION

Columbia Valley

VINEYARD

Konnowac Vineyard, Wallula Vineyard, Phinny Hill Vineyard

ELEVATION

Average between 732 - 1010 ft

SOIL

Multiple silt loam soil types

VARIETALS

94% Cabernet Sauvignon, 5% Cabernet Franc, 1% Malbec

HARVEST DATE

Multiple dates between October 15 and October 27, 2022

FINISHED WINE

5.5 g/l Titratable Acidity, 3.83 pH, 0.53 g/l Volatile Acidity,
<0.01 g/l Glucose + Fructose, 14.3% Ethanol

Bottling:

Bottled unfinned and unfiltered on February 8, 2024.

Fermentation:

100% hand-picked grapes are destemmed and must pumped to fermentation tanks. Fermented with organic yeasts (*Saccharomyces Cerevisiae* and *Pichia Kluyveri*) for 10 to 12 days before pressing. Malolactic fermentation was spontaneous.

Élevage:

Aged in 100% used French Oak puncheons for 15 months.

Additions:

Cabernet Sauvignon, Cabernet Franc, and Malbec grapes. Organic yeast, organic and inorganic yeast nutrients, tartaric acid, and 35 mg/liter of Free SO₂ at bottling.

Notes:

Dark red hue. Deep aromas of black currant, bay leaf, baking spice, dried sage, and wet stones. Flavors of red/black currants, black plums, dried leafy spices, and rich youthful tannins and balancing acidity on the finish. The mouthfeel is tight, fresh, and has rich tannins. A lovely, focused, classically styled Washington State Cabernet Sauvignon.