

Batchelor's Button

2013 | COLUMBIA VALLEY



90% Cabernet Sauvignon

50% Upland Vineyard Cabernet Sauvignon
20% Wallula Vineyard clone 685 Cab Sauvignon
20% Wallula Vineyard Block 15 Cab Sauvignon
5% Olsen Ranch Vineyard Cabernet Franc
5% Dionysus Vineyard Petit Verdot

TECHNICAL INFORMATION

pH: 3.92

TA: 5.93 g/liter

RS: <0.5 g/liter

14.4% alcohol

242 cases produced



Harvest and Winemaking

2013 was one of the warmest summers in our experience. However a series of storms in early October changed the weather to cool and dry conditions. Thus harvest was extended until the final picking of Wallula Block 15 Cabernet Sauvignon on October 23.

All the grapes were hand picked and hard sorted prior to destemming with a light split of the grape skins. Yeasts native to the respective vineyards conducted the fermentations. The fermentation cap was punched down three times daily. Only the free run wine was retained for the Batchelor's Button.

Upland Vineyard is one of Washington's oldest Cabernet sites (planted in 1973). Block 15 at Wallula was planted in 1997 and these vines are now entering their peak years of wine creation. Clone 685 Cabernet Sauvignon was planted along

the Columbia River in 2010. This location is one of the warmest sites in the state due to the intense sunlight reflecting off the Columbia River.

We always blend a little Petit Verdot into our Cabernet Sauvignon for a touch of elegance. Cabernet Franc lends a hint of beautiful aromas. Both soften the Cabernet Sauvignon and add a welcome feminine character.

Tasting

Raspberry and cedar lead for this nicely structured blend that leans toward the feminine side of Cabernet Sauvignon. Skillful blending brings subtle aromatics of Cabernet Franc to center stage. Petit Verdot contributes color and a bright acidity.

The Batchelor's Button is complete in every way, hitting on every touchstone for wines of elegance and complexity. Pristine fruit flavors make one desire to hold on to the tasting experience, before giving in to a lengthy finish carried forth by fine-textured tanins. Enjoy through 2025.

Denise and Brett Isenhower founded their winery in 1999. They are committed to sustainable winemaking through low input farming, native yeast fermentation, natural corks, American made bottles, no capsules, and recycled paper labels.

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