ISENHOWER



Holiday Red No. 24

APPELLATION
Columbia Valley

VINEYARDS
Champoux, RKP, Wallula

ELEVATION
695 to 1050 feet

SOIL
Multiple silt loams

VARIETAL
37% Cabernet Franc, 24% Cabernet Sauvignon
20% Merlot, 19% Malbec

HARVEST DATES
September & October 2024

FINISHED WINE
5.7 g/l Titratable Acidity, 3.7 pH, 0.44 g/l Volatile Acidity, <0.05 g/l Glucose + Fructose, 14.3% Ethanol

Bottling:
January 28, 2025. Unfined and unfiltered. Glass is 100% American made from 85% recycled material. TIN-SARAN capsule liner.

Fermentation:
100% hand-harvested, destemmed and must-pumped to open-top fermenters. Inoculated with a variety of organic yeasts (*Saccharomyces cerevisiae and Pichia kluyveri)*. Punched down twice daily. Pressed at dryness.

Élevage:
27 months in 300 liter used French oak barrels.

Additions:
Yeast, organic and inorganic yeast nutrients, tartaric acid, minimally necessary sulfur dioxide.

Notes:
Black/red hue. Aromas and flavors of blackberry, blueberry, huckleberry, red cherry, wet rocks, wet forest, white pepper, & white flowers. Mouthfeel is rich, complex, and round. Some tannin intensity on the finish. Flavors mirror the aromas with dark berries, cherry, and white pepper. Long and deep, serious wine and is delicious.