Road Less Travled

2019 HORSE HEAVEN HILLS



100% Cabernet Franc Wallula Vineyard 67% Clone 214 33% Clone 327

TECHNICAL INFORMATION Alcohol: 14.5%

pH: 3.74

Residual Sugar: 0.17 g/liter

Titratable Acidity: 5.0 g/liter

Volitile Acidity: 0.64 g/liter

Cases Produced: 281



"Two roads diverged in a woods and I - I took the road less traveled by and that has made all the difference." Robert Frost, 1920

Harvest and Winemaking

2019 was a relatively warm vintage, in character with most of Washington's fabulous summers. However, an autumn freeze occurred around October 11, forcing a harvest of the remaining vineyards. The ripeness and flavor in the Cabernet Franc were achieved by the time of the cold snap.

The 2019 Road Less Traveled is 100% Cabernet Franc from Wallula Vineyard and comprised of 67% clone 214 and 33% clone 327. 214 produces a big, dark, blue fruit and herbal flavored Franc. 327 produces Franc that is more elegant, red fruit character, with hints of citrus rind.

Wallula Vineyard is a cool site in a warm region. The grapes were hand-picked on October 16, hand-sorted, destemmed and fermented with yeast specific for Cabernet Franc. The clones of Franc were blended after eight months and returned to barrels for an additional 14 months. 31% of the barrels were new French Oak. The Cabernet Franc was bottled unfined and unfiltered.

Tasting Notes

Deep and dark red hue. Aromas of Bing cherry, blueberry, citrus rind,

fresh sage, brown spice, vanilla, purple flowers, wet earth, and anise. The flavors of the Franc are similar to the aromas. This is a big Cabernet Franc with lots of power, richness, and extract. The tannins are massively rich and help pop the acidity. The fruits lean to the blue/black spectrum and there is lots of earth, herbs and richness. Ask me in 2029 if this is the best Cab Franc I've made; it is certainly the most intense I've made.

Thoughts on Cabernet Franc

Cabernet Franc is an ancient grape, found in the Basque region of France and found its way North to Bordeaux where it plays a blending role south of Gironde and a larger role in the North of Bordeaux. Apocryphally, Cardinal Richelieu transported vine cuttings to the Loire Valley.

In Washington, Cabernet Franc was planted in cooler areas because the wine is very winter hardy. Gaining interest among consumers, Cabernet Franc plantings are spreading to warmer areas and given more attention by winemakers and farmers.

Ingredients & Additions

Cabernet Franc grapes, yeast, organic and inorganic yeast nutrients, tartaric acid, 35 ppm of SO₂ to prevent oxidation, and Oak from French Oak barrels and puncheons.



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