Cabernet Sauvignon 2015 | COLUMBIA VALLEY



100% CABERNET SAUVIGNON

TECHNICAL INFORMATION

pH: 3.99
TA: 4.8 g/liter
RS: <0.2 g/liter
14.5% alcohol
354 cases



Harvest and Winemaking

2015 was the hottest vintage in Washington The hue of the i-label Cabernet Sauvignon is history. The heat was relentless from June a deep red color. The wine is polished, with through October. Fortunately the heat was aromas of dusty earth and oak spices and consistent and not a continuous series of hints of cinnamon, dried tarragon, sandal-100°F spikes. Most of our vineyards were wood, currants, cherries, and cigar box. The harvested 3 weeks earlier than usual and at mouthfeel is lively and delicious, wonderful higher levels of grape clusters per vine than concentration without heaviness. The we have every experienced. The result is tannins are silky and entwine nicely with the wines with richness in the midpallet and acidity through the long finish. lower acidity than normal for Washington wines.

Tasting

Upland Vineyard Cabernet Sauvignon was planted in 1973, making the vines some of the oldest in Washington State. We hand picked these grapes on September 27. Seven Hills Vineyard block 14 was planted in 1997 and we hand picked the grapes on September 19. Both vineyard's grapes were fermented by yeasts native to the vineyard. Only the free run wine was retained. Both Cabernets were aged in 50% new French Oak for 6 months then racked to neutral French Oak barrels and bottled in February 2017.

Thoughts on the i-label Series

Our goal is to produce 100% varietal wines, fermented by native yeasts, aged in oak barrels, and taste like a wine that costs twice as much. The i-label wines are only sold through distributors and priced to make it easy for consumers to experiment and enjoy hand crafted, delicious wine.

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CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION

