Holiday Red 2019 | COLUMBIA VALLEY



42% Cabernet Sauvignon 38% Cabernet Franc 16% Syrah 4% Malbec

TECHNICAL INFORMATION

pH: 3.63

Titratable Acidity: 5.7 g/L

Residual Sugar: 0.17 g/L

Alcohol: 14%

300 Cases Produced



Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat and no massive heat spikes. A few periods of rain in September revitalized the vines and slowed ripening down. In mid-October Washington experienced three nights of freezing temperatures which defoliated the vines and stopped grape ripening. Fortunately, the grapes awaiting harvest had the necessary ripeness to produce terrific wines.

All the grapes in the Holiday Red were hand-harvested, hand-sorted, destemmed with a large percentage of whole berries in the fermentation. The berries were punched down by hand twice a day until completion of fermentation. This vintage's Holiday Red is a blend of wines from our i Label series with a 16% addition of Syrah from Carousel Vineyard. All the wines were aged in 90% used French Oak barrels and 10% new French Oak barrels for 17 months prior to bottling. The Holiday Red is unfined and unfiltered.

Tasting

Limpid, dark red hue. Aromas of bing cherries, red currant, blackberry, dried sage and tarragon, graphite, vanilla, and fresh oak. Flavors well mirror the aromas with dark red and purple fruit singing though with attractive hints of toasted oak. The texture is mid-weight, plush, and generous. The acidity and tannins meld gently into the long finish.

Screw Capsules

Screw-caps are superior wine closures. No cork taint, controlled oxygen ingress, 100% consistent in flavor, and no tools necessary to enjoy. Wine under screw caps age better and last longer. Screw-caps are alumnium and are 100% recyclable.

Ingredients & Additions

Cabernet Franc, Cabernet Sauvignon, Syrah, and Malbec grapes, organic and inorganic yeast nutrition, oak, tartaric acid, and 35 ppm of SO₂ to prevent oxidation.

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