Last Straw 2018 | COLUMBIA VALLEY



28% Cabernet Franc 27% Malbec 21% Syrah 12% Cabernet Sauvignon 7% Merlot 1% Barbera

TECHNICAL INFORMATION

pH: 3.673

TA: 5.3 g/liter

RS: <0.1 g/liter

14.5% alcohol

293 Cases produced



Harvest and Winemaking

The 2018 growing season was influenced by slightly higher temperatures (3.6%) than the long term average and significant air pollution from the forest fires in Canada and the United States. The corresponding decreased sunlight delayed ripening and lengthened the harvest season. Gloriously,

mid-September through late October had brilliant sunshine and the little rain, creating a wonderful vinetage for grape harvest.

All the grapes in the Last Straw were hand harvested, hand selected and fermented with their chosen yeasts.

We keep the press wine separate from the free run. The Last Straw is the press wine from six different vineyards and contains six different varietals including Cabernet Franc, Malbec, Syrah, Merlot and Barbera. Each component was aged primarily in neutral French Oak. The result is a juicy and fun red blend that is perfect for every occation.

Tasting Notes

The hue has a deep and dark red color that demonstrates the influence of highly colored wines (Malbec and Syrah) in the blend. Surprising and delectable aromas of sea salt, blueberry, earth, and rainier cherry. The flavor palette mirrors the aromas with delicious flavors of cherry, blueberry, sea salt, and a lovely earth component. The mouthfeel is plush and soft with a long tingly finish. The complexity of the Last Straw is impressive.

Thoughts

Press wine is approximately 12% of our entire red wine production. We keep it separate from the free run wine to create this very fun winery blend. This blend comes from a combination of Wallula Vineyard, Champoux, Olsen Ranch, Eritage, Summit View and Lonesome Springs









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