

Jongleur

2013 | COLUMBIA VALLEY



100% Petit Verdot

100% Dionysus Petit Verdot block 13

TECHNICAL INFORMATION

pH: 3.76

TA: 5.93 g/liter

RS: <0.5 g/liter

14.5% alcohol

273 cases produced



Harvest and Winemaking

2013 was one of the warmest summers in our experience. However a series of storms in early October changed the weather to cool and dry conditions. Just before the weather changed we harvested (October 3rd) 4.5 tons of Petit Verdot from Dionysus Vineyard.

Dionysus Vineyard is a unique site for Petit Verdot. Traditionally Petit Verdot is a slow to ripen, highly acidic wine that is used for blending into Bordeaux Blends. Dionysus' terrior of a steep Southwest facing slope above the Columbia River allows the vineyard to ripen faster and produce wine with greater richness and intensity. This terrior allows us to produce a 100% Petit Verdot.

All the grapes were hand picked and hand sorted prior to destemming with a light split of the grape skins. Yeasts native of Dionysus Vineyard con-

ducted the fermentation. The fermentation cap was punched down three times daily. Only the free run wine was retained for the Jongleur.

A Jongleur is a medieval wanderer, entertainer, and juggler. We borrowed the term Jongleur as a metaphor for our lifestyle as small business owners, winemakers, and parents of three daughters.

Tasting

Rich, dark ruby in color; it is the immediacy of the the aromatics that speak first with the Jongleur: dark fruit, cola, pencil lead with a little of that wonderfully rich character of a freshly painted room. An even beam of fine to medium tannin frames this wine, supporting the fruit character. A subtle and appealing brininess contributes from the midpoint on to the finish. Bold pigmentation and structure are hallmarks of this wine as well. An underpinning of natural acidity, a key structural component, is held nicely in check here. Enjoy through 2023.

Denise and Brett Isenhower founded their winery in 1999. They are committed to sustainable winemaking through low input farming, native yeast fermentation, natural corks, American made bottles, no capsules, and recycled paper labels.

ISENHOWER

CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



isenhowercellars



info@isenhowercellars.com



isenhowervino

Isenhower Cellars | 3471 Pranger Road | Walla Walla Washington 9936

www.isenhowercellars.com