

Viognier

2014 | SNIPES MOUNTAIN



100% Viognier

Upland Vineyard
Snipes Mountain Appellation

TECHNICAL INFORMATION

pH: 3.28

TA: 6.7 g/liter

RS: <0.2 g/liter

13.8% alcohol

75 cases produced



Harvest and Winemaking

Snipes Mountain rises up in the middle of the Yakima Valley, just southwest of Sunnyside, Washington. The odd formation of the hill and the soil compilation of Snipes Mountain were caused by the ancient Columbia River route and the rerouting of the river by the Missoula Floods. The soils of Snipes Mountain AVA are dominated by fist- and melon-sized river rock, intersected by a fine silty soil, and interspersed with basalt rock and gravel.

The Viognier was hand picked on October 10 (22.7 brix, 3.29 pH, 6.7 g/liter TA) and gently whole cluster pressed. The juice was fermented in stainless steel barrels at 60 F and barrel stirred daily until the fermentation was complete. To maintain acidity the Viognier was not allowed to go through malo-lactic fermentation. After cold stabilization the Viognier was filtered and bottled.

Tasting

The Viognier is limpid and has a slight yellow-green hue. The aromas have the hallmarks of Viognier, white peaches and apricots. Harvesting the Viognier with less ripeness than previous years lends additional aromas of guava, Bartlett pear, and kiwi fruit.

Tasting the Viognier is to experience the balanced side of Viognier. Acidity is the prevalent character of our Viognier. This differs from many other Washington Viognier's that can be oily and over the top. There is a mineral note with the delicious stone fruits, kiwi, and Bartlett pear. The barrel stirring during fermentation contributes a smoothness to the mid-palate that balances the acidity. 75 cases produced. Enjoy through 2018.

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.

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