

# ISENPOWER



2021 ROULEUR SYRAH

## APPELLATION

Yakima Valley

## VINEYARD

Olsen Ranch Block 20

## ELEVATION

947 - 993 feet, SW facing

## SOIL

Warden, Prosser, Starbuck, Burke, Shano, and Scooteny silt loams; shallow depth of soil above broken basalt

## VARIETALS

Phelps Clone Syrah

## HARVEST DATE

September 9, 2021

## FINISHED WINE

4.7 g/l Titratable Acidity, 4.15 pH, 0.51 g/l Volatile Acidity,  
<0.01 g/l Glucose + Fructose, 14.3% Ethanol

## Bottling:

Bottled unfiltered and sterile filtered on June 1, 2023

## Fermentation:

Hand-harvested fruit was 67% destemmed and 33% of whole clusters were added back to the 1.5 ton open top fermenters. Fermented with NT116, RP15, and Tango yeasts. Punched down twice a day with 2 days of limited oxygen sparging. Peak fermentation of 30 C. Pressed at dryness after 9 days.

## Élevage:

300 liter French Oak barrels, Tonnellerie de Mercurey, 33% new. Light long toast. Native malo-lactic fermentation finished in barrel. Not racked until bottling.

## Additions:

Yeast, organic and inorganic yeast nutrients, tartaric acid, minimally necessary sulfur dioxide.

## Notes:

The Rouleur Syrah has a dark black-red hue. There are aromas of dark red plums, dried lavender, roasted meat, brown sugar, fresh sage, and gravelly Syrah funkiness. The mouthfeel is rich and plush with intense dark fruit, toasted caramel sugar, dark red plums, roasted meat, and earth with integrated tannins. Enjoy through 2031.