

# VIOGNIER

2019 | WALLA WALLA VALLEY



100% Francisca's Vineyard  
Viognier

## TECHNICAL INFORMATION

pH: 3.40

Titrateable Acidity: 6.9 g/liter

Malic Acid: 1.68 g/liter

Residual Sugar: 0.58 g/liter

Alcohol: 14.5%

Volatile Acidity: 0.27 g/liter

175 cases produced



## Harvest and Winemaking

Francisca's Vineyard is owned and farmed by Tim and Cisca Rogan. This small 6.6 acre vineyard is planted in loess soil at 950 feet elevation and is the most proximate of our vineyards. The Viognier was planted in 2004 and the vineyard is LIVE and Salmon Safe certified.

Francisca's Vineyard Viognier was harvested on October 3, 2019 and pressed whole cluster. The wine was fermented in 500 liter Acacia puncheons and 228 liter neutral French Oak barrels for 9 months. Prior to bottling in August 2020, the Viognier was aged in tank for 1 month to encourage the "noble reduction".

Acacia comes from the Black Locust tree. Acacia puncheons contribute a very slight yellow hue and hints of lemon and herbs on the nose, and adds a sense of tension and vibrancy to the mouthfeel.

## Tasting

The Viognier is a limpid yellow with a hint of green hue. The aromas are of tangerine, apricot, peach, creamy roasted marshmallow, and a verve from the Acacia puncheons.

The flavors mirror the complex aromas with notes of tangerine, stone fruits, beautiful acidity, and the beguiling Acacia tension.

## Additions and Ingredients

Viognier grapes, yeast, organic and inorganic yeast nutrition, acacia from French acacia puncheons, oak from neutral French oak barrels, 35 mg/liter of SO<sub>2</sub> for stability, ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.

## Thoughts on Viognier

Viognier's home is Condrieu, a tiny region of the Rhône Valley of France. The vine was nearly forgotten by the 1980's after being enjoyed by the Romans and subsequent French farmers in the Middle Ages. However, a renewed interest in Rhône wines brought Viognier back into focus and many consumers have discovered its haunting aromas and rich texture.

Viognier is a challenging vine to grow, as it is sensitive to several vine diseases. The wine is straight forward to craft. Viognier is a naturally rich wine that can be served with shellfish and Caribbean dishes.

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