

Viognier

2021 | WALLA WALLA VALLEY



100% Viognier
Francisca's Vineyard

TECHNICAL INFORMATION

pH: 3.36

Tiratable Acidity: 5.9g/liter

Volatile Acidity: 0.13 g/liter

Residual Sugar: 3.1 g/liter

Alcohol: 14.5%

161 cases produced



Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high and was punctuated by a late June heat dome in the Northwest. Fortunately, Washington and Oregon avoided significant forest fire smoke events. The Fall was typical for the Northwest, bright sunshine, warm days, cool nights, with a few rain showers. In all 2021 is a fabulous vintage.

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 elevation and is the most proximate of our vineyards. The Viognier was planted in 2004 and the vineyard is LIVE and Salmon Safe certified.

The 2021 Francisca's Vineyard Viognier is from meticulously farmed vines. All the grapes were hand-harvested and gently whole-cluster pressed. The Viognier was fermented and aged in French Oak puncheons and one Acaia puncheon for seven months. Enjoy through 2028.

Tasting Notes

The 2021 Francisca's Viognier is one for the books. This vineyard consistently delivers above expectation with delicious wine. On the nose you will notice delicious aromas of honeysuckle, Asian pear,

nectarine, white tobacco flower and a hint of creaminess with beeswax. The flavors match nose with a wave of Asian pear, nectarine, tangerine, honeycomb and vanilla cream. This wine is crisp and is the perfect pairing for shellfish, Asian or Caribbean dishes.

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 in the 3rd century and subsequent French farmers in the Middle Ages. A renewed interest in Rhône wines has brought Viognier back into focus and many consumers have discovered its haunting aromas and rich texture. Washington Viognier favors picking earlier to keep the alcohol lower and the "over-the-top" nature of the grape restrained. Viognier is a naturally rich and expressive wine and does not need a heavy hand to bring out its elegant best. Serve with shellfish and Caribbean dishes for a fun pairing.

Ingredients & Additions

Viognier grapes, yeast, organic and inorganic yeast nutrients, tartaric acid, acacia and oak, 30 ppm free SO₂ at the time of bottling to prevent oxidation, and bentonite clay for clarity and stability.



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