

# Viognier

2022 | WALLA WALLA VALLEY



100% Viognier  
Francisca's Vineyard

## TECHNICAL INFORMATION

pH: 3.29

Titrateable Acidity: 6.7 g/liter

Volatile Acidity: 0.23 g/liter

Residual Sugar: 0.92 g/liter

Alcohol: 14.5%

301 cases produced



## Harvest and Winemaking

2022 was a year of contrast. The winter and spring were snowy and cold into April. The rest of spring was wet and temperate. Summer arrived on July 4th and was brilliant through Halloween. The weather was warm, and the sunshine was plentiful. Harvest started very late but was fast and furious until completion in the middle of November. Fruit quantity and quality were excellent.

Tim and Cisca Rogan planted their eponymous vineyard in 2004. The 6.6-acre vineyard is at 950 feet elevation southwest of Walla Walla. They meticulously farm by hand into their late 70s (tough as nails!). Francisca's Vineyard is LIVE and Salmon Safe certified.

The Viognier grapes were hand-harvested on October 18th and October 23rd. Clusters were gently whole-cluster pressed and the juice was transferred to used French oak puncheons. Primary fermentation was conducted by an organic wild isolate of *Saccharomyces uvarum* yeast. Viognier wine was cold-stabilized, filtered, and bottled on June 1, 2023.

## Tasting Notes

The limpid wine has a green-yellow hue. Aromas of apricot, peach, and mango leap out of the glass. Additional complex aromas include notes of spiced vanilla powder and jasmine flower. Our Viognier has flavors of ripe tangerine, spiced green apple, and ginger snap cookie.

## Thoughts on Viognier

Viognier's home is Condrieu, a tiny region of the Rhône Valley of France. The Romans farmed and enjoyed Viognier as did subsequent French farmers in the Middle Ages. Renewed interest in Rhône wines has brought Viognier back into focus. Viognier is a naturally rich and expressive wine and does not need a heavy hand to bring out its elegant best. The grape has thick skins. Gentle whole-cluster pressing avoids extraction of bitter tannins.

## Ingredients

*Viognier grapes, tartaric acid, and SO<sub>2</sub>.*



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