

# Roussanne

2019 | COLUMBIA VALLEY



100% Roussanne  
Olsen Ranch Vineyard

## TECHNICAL INFORMATION

pH: 3.57

Residual Sugar: 0.17 g/liter

Titrateable Acidity: 5.8 g/liter

Alcohol: 14%

105 cases produced



## Harvest and Winemaking

The 2019 vintage was a relatively normal heat accumulation vintage and actually cooler than the recent trend of hotter summers experienced in the inland Northwest. In early October a series of Pacific storms came through ending the summer weather. A severe cold snap followed, mid-freezing the leaves on the vines and forced all WA wineries to rapidly pick all remaining grapes on the vines.

Olsen Ranch Roussanne is the Tablas Creek clone, planted in 2007 on a high elevation bench in the Yakima Valley. We harvested on September 21, two weeks later than the 2018 harvest. All the grapes were gently pressed whole cluster, settled out in tank overnight and fermented in stainless steel barrels. The Malo-lactic fermentation was blocked to retain acidity. The Roussanne rested on the lees for 17 months prior to bottling in February 2021. Enjoy through 2026.

## Tasting Notes

The Roussanne has a moderate yellow hue with hints of green. It boasts aromas of cardamom, mango, and golden delicious apples. It is very fresh and clean due to the stainless steel fermentation. Flavors of this

Roussanne mirror the aromas of mango, cardamom, and yellow apples. The mouthfeel texture is rich and balanced. The acidity is balancing and the extended lees aging encouraged a creamy note to the Roussanne.

## Thoughts on Roussanne

Isenhower Cellars has made Roussanne since 2002. The wine is relatively easy to make but it is a very sensitive vine and challenging to grow. The vine is sensitive to fungal diseases and the berries are easily sunburned. Roussanne typically has a higher pH and lower acidity than other white wines. An early harvest retains acidity in the wine and keep the alcohol level respectable.

Roussanne is originally from the Rhône Valley of France and I have read the Romans grew Roussanne there. The wine pairs very well with Asian cuisine (which we enjoy) and Roussanne is just different and unique. There is plenty of Chardonnay in the world; it is fun to make and drink something different.

## Ingredients & Additions

*Roussanne grapes, yeast, organic and inorganic yeast nutrition, oak from neutral French Oak barrels, 35 ppm of free SO<sub>2</sub> and ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.*



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