

VIOGNIER

2020 | COLUMBIA VALLEY



100% Viognier
Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.45

Titrateable Acidity: 6.1 g/l

Residual Sugar: 0.57 g/l

Alcohol: 14.3%

Volatile Acidity: 0.15 g/l

122 cases produced



Harvest and Winemaking

2020 may go down as one of the best vintags of recent years. The spring was perfect as the vines had plenty of water in the soil and the summer was quite warm and dry which decreased berry size and concentrated flavors. The fall was nearly perfect except for the 10 days of smoke that hung over the Western United States during the middle of September. The forest fires in Northern California and Oregon may have lingering effects over certain wines from this vintage.

The 2020 Columbia Valley Viognier is 100% Viognier from Olsen Ranch Vineyard. All the grapes were hand-harvested, pressed whole cluster and fermented in French Acacia and Oak puncheons. The Viognier was aged on the lees for five months prior to bottling. Enjoy through 2026

Tasting Notes

The nose of this Viognier has white stone fruit, a floral bouquet that has hints of Jasmine, jackfruit and wet stone. The mouthfeel is full with ripe stone fruit, toasted marshmallow, jackfruit, clover

blossom that is slightly creamy and nutty. Pairings would include creamy soups, risotto, rich shellfish and poultry.

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

Ingredients and Additions: Viognier grapes, yeast, organic yeast nutrients, acacia and oak, tartaric acid, 30 ppm of SO2 to prevent oxidation and bentonite clay for clarity and stability.

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