

# Barrel Fermented Roussanne

2016 | YAKIMA VALLEY



100% Olsen Ranch Roussanne

## TECHNICAL INFORMATION

pH: 3.39

TA: 5.9 g/liter

RS: 0.6 g/liter

13% alc. by vol.

171 cases produced



## Harvest and Winemaking

2016 was the second warmest vintage in modern Washington viticulture. The result was an early harvest to conserve acidity and adjustments in the vineyard to protect the grapes from high temperatures.

The Roussanne is 100% from Olsen Ranch Vineyard. Olsen Ranch Vineyard Roussanne is the Tablas Creek clone, planted in 2007, and is planted in the Northeast region of the Yakima Valley between Benton City and Prosser, Washington.

The Roussanne grapes were hand harvested on September 7th. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to half used French oak barrels and half stainless steel barrels. The Roussanne was inoculated with EC1118 yeast and fermented in barrel for five weeks. The wine was not allowed to complete the malo-lactic fermentation.

The wine was cold stabilized outside during the winter and was aged sur lie until April 2017 when it was filtered and bottled.

## Tasting

The Barrel Fermented Roussanne has a yellow green hue. The Roussanne is lively and balanced with

bright and fresh aromas of mango and plantain, with hints of cardamom and nutmeg. There is weight in the midpalette and a long finish with tingling acidity, which interplays well with the tropical flavors. Serve the Roussanne with crab, scallops, halibut, paella, and yellow curry Thai. Enjoy through 2022.

## Thoughts on Roussanne

We made our first Roussanne in 2002. Back then it was very unusual. Over the years we've experimented with different vineyards and styles of winemaking. This is the best Roussanne I have made in 14 years.

Roussanne is a challenging vine to grow, sensitive to fungus diseases, and the berries are very sensitive to sunburn. As challenging as Roussanne is in the vineyard, it is super easy to craft at the winery. All I do is pick early, whole cluster press, settle out in tank, ferment in neutral French oak and stainless steel barrels, cold stabilize, filter, and bottle.

We make Roussanne because we like it, it is enjoyable with Asian cuisine, and there is enough Chardonnay in the world (*what is the point of making more chardonnay??*). It is better to be different with Roussanne. It is native to the Rhône Valley of France and perhaps the Romans enjoyed drinking Roussanne.

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