



TASTING NOTES



Isenhower

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2004 Columbia Valley Late Harvest

50% Viognier _ 50% Roussanne

50 percent Roussanne (Ciel du Cheval • Snipes Canyon Ranch)

50 percent Viognier Ciel du Cheval

Harvest and Fermentation

All grapes were hand picked when flavors were judged optimal for the variety and the vineyard. The Roussanne grapes from Snipes Canyon Ranch were frozen at a frozen food warehouse for three weeks then pressed. The Viognier was whole cluster pressed. Fermentation was conducted in 100 percent stainless steel tanks. Temperature of fermentation was allowed to reach 68F°. The malo-lactic fermentation was blocked.

Élevage

Each lot was aged in stainless steel tank, blended, filtered sterile, and bottled on May 23, 2005.

Winemakers' Notes

2004 was a challenging vintage beginning with a damaging winter, a scorching hot summer, two weeks of intermittent rain after Labor Day, then a fast and furious harvest. Roussanne is our favorite white grape variety. Capable of aging for many years, Washington Roussanne has aromas and flavors of lilacs, mango, orange blossoms, nutmeg, cardamom, wet stones, and spiced tea. Viognier is a hauntingly aromatic wine that explodes with peaches, apricots, and honeysuckle.

Our first Late Harvest has 5.1% residual sugar well balanced by acidity. Aromas of apricots, pineapples, cardamom, nutmeg, and minerals overlay balanced flavors of peaches, pears, and nutmeg. Serve with fruit based desserts, sorbet, or a cheese course.

90 points from Wine Enthusiast.

475 cases bottled • 13.2% Alcohol • 28 Brix at Harvest • 5.1% Residual Sugar