

Barrel Fermented Roussane

2015 | YAKIMA VALLEY



91% Olsen Ranch Roussanne
9% Upland Vineyard Viognier

TECHNICAL INFORMATION

pH: 3.48

TA: 6.3 g/liter

RS: 0.6 g/liter

13.9% alc. by vol.

157 cases produced



Harvest and Winemaking

2015 was the hottest vintage in the modern era of Washington viticulture. It was hot beginning in June and did not cool off. Fortunately the heat was consistent and not full of 100°F+ spikes which impair ripening. Most of our vineyards were harvested 3 weeks earlier than what used to be normal.

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. Upland Vineyard is located just South of Sunnyside, Washington in the central region of the Yakima Valley.

The Roussanne grapes were hand harvested on September 3rd and the Viognier was hand picked on September 2nd. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to used French oak barrels. The Roussanne and Viognier was inoculated with EC1118 yeast and fermented in barrel for three weeks. Neither wine was allowed to complete the malo-lactic fermentation.

The wines were cold stabilized outside during the winter. Both the Roussanne and Viognier were aged sur lie until February 2016 where they were blended, filtered, and bottled.

Tasting

The Barrel Fermented Roussanne is limpid, with a light yellow hue. It has aromas of cardomom, mango skin, green tea & paypapa. The Roussanne tastes of tropical fruit, natural acidity, and a hint of barrel fermented creaminess. Serve the Roussanne with crab, scallops, halibut, paella, and yellow curry Thai. Enjoy through 2020.

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. 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 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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