Méthode Champenoise Blanc de Blanc Extra Brut

2019 YAKIMA VALLEY



100% Roussanne Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.28

Titratable Acidity: 8.0 g/liter

Dosage: 0.3 g/liter

Alcohol: 12%

Production: 169 cases



Harvest and Winemaking

Isenhower Cellars has made Sparkling Roussanne since 2012. Roussanne is a very sensitive vine and challenging to grow. The vine is sensitive to fungal diseases and the berries are easily sunburned. An early harvest retains acidity in the wine and keeps the alcohol level respectable.

Olsen Ranch Roussanne is the Tablas Creek clone, planted in 2007 on a high elevation bench in the Yakima Valley. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to one new French Acacia and two used French Oak puncheons for fermentation. The Malo-lactic fermentation was blocked to retain acidity. The Roussanne rested on the lees for 10 months prior to bottling.

Tasting Notes

The 2019 Sparkling Roussanne is fresh, clean, and has crisp aromas of mango skin, lemon, white flower and freshly baked bread. The Sparkling has flavors of mango, lemon, and hints of Asian pears. The wine is bright, crisp and delicious. The 0.3% dosage addition adds a layer of creamy depth to the mouthfeel.

Philosophy

We love sparkling wines but have made a vow not to make a Chardonnay (there is enough Chardonnay in the world). Therefore, following our experimental nature, we started making a sparkling Roussanne in 2012 from Olsen Ranch Vineyard. Washington's most unique white wine continues with another excellent vintage!

We like our Blanc de Blanc Sparkling Roussanne on the dry side so only 0.3% sugar was added to balance the acidity.

Sparkling wines are the most food friendly wines and a sure fire way to improve every day. These wines are not just for special occasions but for celebrating every day of life.

ISENHOWER CELLARS

