Jongleur 2017 COLUMBIA VALLEY



100% Dionysus Vineyard Petit Verdot

TECHNICAL INFORMATION

pH: 3.83

Titratable Acidity: 5.2 g/L

Residual Sugar: 0.03 g/L

Alcohol: 15.0%

Volatile Acidity: 0.74 g/L

50 cases bottled



A Jongleur is an entertainer & juggler from the Middle Ages and metaphor for how the Isenhowers manage their winery and family.

The wine was aged in 100% French Oak barrels (24% new) for 22 months prior to bottling.

Tasting

The Petit Verdot has an intense purple/ red hue. It has aromas of damp stones, earth, black plums, blackberries, and forest undergrowth. The mouthfeel is bold and intense with flavors of black plums, blackberries, minerals, and herbal notes. The tannins are plentiful and long on the finish. A masculine style of Petit Verdot.

Thoughts on Petit Verdot

Petit Verdot is a relatively rare Bordeaux variety of winegrape. The grapes tend to ripen late, have blistering acidity, and most wineries use Petit Verdot for blending into Cabernet Sauvignon or Bordeaux blends to increase the color and acidity.

There are few 100% Petit Verdot wines because it takes a terrific vineyard to ripen the Petit Verdot properly. The copious amounts of sunlight and steep slope at Dionysus elevates the ripe, masculine character of the Jongleur.

Harvest and Winemaking

2017 was a return to a "normal" vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. Most of our vineyards were harvested two weeks later in 2017 verses 2016. Washington's climate is remarkable for the excellent vintages year to year.

We harvested 2.51 tons of Petit Verdot from Dionysus Vineyard on September 27. Dionysus is the perfect location in Washington for this finicky vine. The soils are poor and the vines have to work hard to thrive. The vine rows are oriented 22 degrees to the Southwest on a steep slope above the Columbia River providing lots of light exposure from the sun and reflection off the river. Dionysus Petit Verdot is an early ripening red grape because of the perfect vineyard site.

The hand-picked and destemmed grapes were inoculated with a yeast specific for Petit Verdot. After twenty days the grapes were pressed but only the free run wine was retained for the Jongleur.

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