

# Roussanne

2021 | COLUMBIA VALLEY



100% Roussanne  
Carousel Vineyard

## TECHNICAL INFORMATION

pH: 3.43

Residual Sugar: 0.13 g/liter

Titratable Acidity: 6.1 g/liter

Volatile Acidity: 0.38 g/liter

Alcohol: 13.7%

240 cases produced



## Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high and was punctuated by a late June heat dome in the Northwest. The Fall was typical for the Northwest, bright sunshine, warm days, cool nights, with a few rain showers. In all, 2021 is a fabulous vintage.

Carousel Vineyard is located in the cooler, high elevation region of the Yakima Valley. The Roussanne vines were planted on a southern slope with an East-West row orientation. This orientation allows the vines to provide leaf shade for the clusters to prevent sunburn and retain acidity. The grapes were hand-harvested and gently press whole cluster on September 21st. The wine was fermented in used French Oak barrels with yeast that enhance the mineral and green fruit flavors of the Roussanne grapes. The wine rested on the lees for six months prior to filtration and bottling in April 2022.

## Tasting Notes

Crystal clear with a yellow hue with a green tinge. The Roussanne has aromas of white flowers, white peaches, green apple, green mango skin, wet river rock, and

cardamom. The mouth-feel texture is mineral driven and fresh with weighty mid-palette richness. This Roussanne is more on the lean side of most Roussanne wines. The fruit is green apple and bosc pear. Balance is on point and overall this is a delicious white wine.

## Thoughts on Roussanne

Roussanne is native to the Northern Rhone Valley of France and was grown by the Romans as early as the 3rd Century A.D.

Isenhower Cellars started producing Roussanne in 2002. The grapes are sensitive to fungal infections, sunburn, and tend to produce wines with high pH and low acidity. Many Roussanne's are heavy, have low acidity, and are over-extracted. Attention to the vines and harvesting early is necessary to produce a wine that has lower alcohol, balanced, acidity, and freshness.

## Ingredients & Additions

*Roussanne grapes, yeast, organic and inorganic yeast nutrients, French Oak, tartaric acid, 25 ppm of Free SO<sub>2</sub>.*

*We describe and identify what is in every Isenhower wine so you know what you are enjoying.*



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Isenhower Cellars

3471 Pranger Road

Walla Walla, Washington 99362

[www.isenhowercellars.com](http://www.isenhowercellars.com)