

# BARREL FERMENTED ROUSSANNE

2014 | YAKIMA VALLEY



75% Olsen Ranch Roussanne  
25% Upland Vineyard Viognier

## TECHNICAL INFORMATION

pH: 3.45

TA: 5.7 g/liter

RS: 1.2 g/liter

14.3% alc. by vol.

123 cases produced



## Harvest and Winemaking

2014 was a remarkable vintage. It was the second warmest vintage in Washington State history, very prolific in tons of grapes per acre harvested, and a very high quality vintage.

Olsen Ranch Vineyard Roussanne is the Tablas Creek clone 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 26th and the Viognier was hand picked on October 10th. All the grapes were gently pressed whole cluster and we stopped pressing based on the taste of the juice. The juice was racked to used French Oak barrels for fermentation.

The Roussanne rested sur lie in the barrel for nine months prior to bottling.

## Tasting

The Barrel Fermented Roussanne is limpid, with a light yellow hue. It has aromas of mango skin, green tea, apricots, pears, and cardamom. Natural acidity and minerality balances the fruit flavors. Barrel fermentation and sur lie aging lends a creamy texture to the wine. We blended in 25% Viognier to lend weight to the Roussanne and enhance the stone fruit aromas and flavors.

## Thoughts on Roussanne

We make Roussanne because we like it, it is enjoyable with Asian cuisine, and there is enough Chardonnay in the World. It is better to be different with Roussanne. It is believed to be native to the Rhône Valley of France. It is cool to think maybe the Romans enjoyed drinking Roussanne. The Vine is challenging to grow, especially in windy regions. The berries are sensitive to fungal infections and sunburn.

Roussanne is easy to make wine from. The wine does not require excessive fining or settling. Simply press the cluster, ferment and age in used French Oak barrels.

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## CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



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