

Méthode Champenoise
Blanc de Blanc
Extra Brut

2014 | YAKIMA VALLEY



100% Roussanne
Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.15

TA: 1.01 g/liter

Dosage: 0.6 g/liter

Alcohol: 11.8%

Production: 112 cases



Harvest and Winemaking

The 2014 Yakima Valley Blanc de Blanc Sparkling Roussanne is 100% roussanne from Olsen Ranch Vineyard. The roussanne grapes were hand picked on September 3, 2014; the earliest we have ever picked grapes (17.8 brix, 3.15 pH, 1.01 g/liter titratable acidity). The goal is to harvest the grapes with bracing acidity, low pH and neutral flavors. The neutral flavors in the grapes are necessary as the bubbles magnify all flavors ten fold.

The grapes were whole cluster pressed and the juice was settled out in tank overnight before racking to Stainless Steel barrels for fermentation and aging.

The base wine was fermented by EC 1118, a yeast favored by sparkling wine producers. The base wine was aged on the lees for five months.

After bottling, the wines was riddled for a minimum of six weeks prior to disgorgment and the dosage added.

Tasting

After a satisfying pop from the liberation of the cork, you will notice the limpid faint yellow hue of the roussanne. The mousse is beautiful with the tight, tiny bubbles one expects from Méthode Champenoise produced sparkling wine. The aromas are of mango skins, tangerine rind, pulverized dried flowers, and hints of damp earth. The acidity of the roussanne is brilliant and the bubbles taste like tap dancers on the tongue. Well made sparkling wines are so much fun!

We chose to make our Blanc de Blanc Sparkling wine from roussanne because (1) our 12 year experience of making roussanne, (2) it is different and unique, and (3) Brett Isenhower vowed never to make a chardonnay "There is plenty of chardonnay in the world, why make more?"

We think you will agree that is it fun to enjoy this deliciously well-made unique white wine.

Denise and Brett Isenhower founded their winery in 1999. They are committed to sustainable winemaking through low input farming, native yeast fermentation, natural corks, American made bottles, no capsules, and recycled paper labels.

IsenHower

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LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



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