## Jongleur 2016 COLUMBIA VALLEY



100% Dionysus Vineyard Petit Verdot

### TECHNICAL INFORMATION

#### pH: 3.92

TA: 5.19 g/liter

RS: <0.1 g/liter

15% alc.

220 cases produced



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

#### Harvest and Winemaking

2016 was a continuation of very warm vintages that Washington has experienced since 2013. We experienced brilliant sunny and hot weather during the summer and fall except for a few days of rain in mid-October. Washington's climate is remarkable for consistent and excellent vintages.

We harvested 4.18 tons of Petit Verdot from Dionysus Vineyard on September 16, 2016. 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 our first red grape to harvest because of the perfect vineyard site.

The hand-picked and destemmed grapes were cold soaked for three days before the native yeasts began to ferment. After nine days the grapes were pressed but only the free run wine was retained for the Jongleur. The wine was aged in 100% French Oak barrels (28% new) for 22 months prior to bottling.

#### Tasting

The Petit Verdot has an intense dark red hue. Leaping out of the glass are aromas of lavender, violets, jasmine, vanilla bean, black plums, blackberries, and white pepper. The mouthfeel is bold and intense yet lithe and has a lightness. Gripping acidity balances the richness. There are dense black plums and blackberry flavors underlaid with minerality, vanilla, and pepper. The tannins are plentiful and long on the finish. Without a doubt this is the best Petit Verdot we have ever made.

#### 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.

# ISENHOWER

#### CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION

