

Barrel Fermented Roussane

2015 | YAKIMA VALLEY



91% Olsen Ranch Roussane
9% Upland Vineyard Viognier

TECHNICAL INFORMATION

pH: 3.48

TA: 6.3 g/liter

RS: 0.6 g/liter

13.9% alc. by vol.

157 cases produced



Harvest and Winemaking

2015 was the hottest vintage in the modern era of Washington viticulture. It was hot beginning in June and did not cool off. Fortunately the heat was consistent and not full of 100°F+ spikes which impair ripening. Most of our vineyards were harvested 3 weeks earlier than what used to be normal.

Olsen Ranch Vineyard Roussane is the Tablas Creek clone, planted in 2007, 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 Roussane grapes were hand harvested on September 3rd and the Viognier was hand picked on September 2nd. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to used French oak barrels. The Roussane and Viognier was inoculated with EC1118 yeast and fermented in barrel for three weeks. Neither wine was allowed to complete the malo-lactic fermentation.

The wines were cold stabilized outside during the winter. Both the Roussane and Viognier were aged sur lie until February 2016 where they were blended, filtered, and bottled.

Tasting

The Barrel Fermented Roussane is limpid, with a light yellow hue. It has aromas of cardomom, mango skin, green tea & paypapa. The Roussane tastes of tropical fruit, natural acidity, and a hint of barrel fermented creaminess. Serve the Roussane with crab, scallops, halibut, paella, and yellow curry Thai. Enjoy through 2020.

Thoughts on Roussane

We made our first Roussane in 2002. Back then it was very unusual. Over the years we've experimented with different vineyards and styles of winemaking. Roussane is a challenging vine to grow, sensitive to fungus diseases, and the berries are very sensitive to sunburn.

As challenging as Roussane is in the vineyard, it is super easy to craft at the winery. All I do is pick early, whole cluster press, settle out in tank, ferment in neutral French oak barrels, cold stabilize, filter, and bottle.

We make Roussane because we like it, it is enjoyable with Asian cuisine, and there is enough Chardonnay in the world (*what is the point of making more chardonnay??*). It is better to be different with Roussane. It is native to the Rhône Valley of France and perhaps the Romans enjoyed drinking Roussane.

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