

Barrel Fermented Roussanne

2019 YAKIMA VALLEY



100% Olsen Ranch Roussanne

TECHNICAL INFORMATION

pH: 3.57

TA: 5.8 g/liter

RS: 0.17 g/liter

14.0% alc. by vol.

175 cases produced



Harvest and Winemaking

The 2019 Vintage was a relatively normal heat accumulation vintage and actually cooler than the recent trend of hotter summers experienced in the inland Northwest. In early October a series of Pacific storms came through ending the summer weather. A severe cold snap followed in mid-freezing the leaves on the vines and forced all WA wineries to rapidly pick all remaining grapes on the vine.

Olsen Ranch Roussanne is the Tablas Creek clone, planted in 2007 on a high elevation bench in the Yakima Valley. We harvested on September 21 (22.5 brix, pH 3.49, and a TA of 6.08 g/l), two weeks later than the 2018 harvest. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to one new French Acacia and two used French Oak puncheons for fermentation. The Malo-lactic fermentation was blocked to retain acidity. The Roussanne rested on the lees for 10 months prior to bottling in July 2020.

Tasting Notes

The Roussanne has a limpid yellow-green hue. Aromas include mango skin, tangerine, cardamom, and gingerbread and the wine has flavors of green mango, ginger, tangerine, and light toast. The

flavors are focused, mineral, and linear, reflecting the quality of Olsen Ranch Vineyard. Acidity is relatively high for Roussanne.

Thoughts on Roussanne

Isenhower Cellars has made Roussanne since 2002. The wine is relatively easy to make but it is a very sensitive vine and challenging to grow. The vine is sensitive to fungal diseases and the berries are easily sunburned. Roussanne typically has a higher pH and lower acidity than other white wines. An early harvest retains acidity in the wine and keep the alcohol level respectable.

Roussanne is originally from the Rhone Valley of France and I have read the Romans grew Roussanne there. The wine pairs very well with Asian cuisine (which we enjoy) and Roussanne is just different and unique. There is plenty of Chardonnay in the world; it is fun to make and drink something different.

Ingredients & Additions

Roussanne grapes, yeast, organic and inorganic yeast nutrition, acacia and oak, sulfur dioxide to prevent oxidation, and bentonite clay for clarity and stability.

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