

Carousel Vineyard Syrah

2019 | YAKIMA VALLEY



94% Syrah
6% Viognier
Carousel Vineyard

TECHNICAL INFORMATION

pH: 3.6

Titrateable Acidity: 5.4 g/liter

Residual Sugar: 0.1 g/liter

Volatile Acidity: 0.6 g/liter

Alcohol: 14.1%

290 cases produced



Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately was cooler than normal. There were a few rain periods that slowed ripening in September. In mid-October WA had three nights of freezing temperatures which defoliated the vines and stopped photosynthesis and grape ripening. The Syrah and Viognier were hand harvested on 10/11/19. All the grapes were destemmed and we added back 33% of the stems to grapes to maximize the “funky” character of Syrah. The Syrah and Viognier were co-fermented with yeasts specific for Syrah. All the grapes were punched down twice daily for two weeks and the wine was pressed at dryness.

The Syrah was aged in French Oak barrels (20% new and 80% used) for 17 months on the fine lees and bottled in March of 2021 unfiltered and unfiltered.

Tasting Notes

Very dark fruit aromas of black cherry, black plums, blackberries and blueberries. Non-fruit aromas of wet rocks, black olive, dried sage, sweet cedar, and black pepper. The mouth is taut, rich, and mineral with more red fruit flavors of cherry and pomegranates. The acidity is lovely and balancing. There are

some Syrah tar notes and hints of the stem fermentation. On the label I suggested a tasting window through 2029 however I think I underestimated this Syrah; perhaps enjoy though 2034.

About Carousel Vineyard & Co-Fermentation

Carousel Vineyard was planted in 1994 on a high elevation plain near Sunnyside, WA, with notable neighbors like Boushey Vineyard. Carousel fell into disuse five years ago and new ownership is bringing the vineyard back to high quality.

In the Northern Rhône, Viognier is interplanted with Syrah and are typically harvested and fermented together. In the early 2000's UC Davis conducted studies on grape “cofactors” from white grapes that when fermented with red grapes increase the overall color of the red wine. Therefore, Viognier co-fermented with Syrah creates a darker colored wine. Also, it's fun to see yellow berries in a sea of purple during fermentation.

Ingredients & Additions

Ingredients and Additions: Syrah and Viognier grapes, yeast, organic yeast nutrients, tartaric acid, oak, and 35 ppm SO2 to prevent oxidation.

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