

VIOGNIER

2020 | WALLA WALLA VALLEY



100% Francisca's Vineyard
Viognier

TECHNICAL INFORMATION

pH: 3.33

Titrateable Acidity: 6.1 g/liter

Residual Sugar: 3.1 g/liter

Alcohol: 14.1%

200 cases produced



Harvest and Winemaking

2020 may go down as one of the best vintages of recent years. The spring was perfect as the vines had plenty of water in the soil and the summer was quite warm and dry which decreased berry size and concentrated flavors. The fall was nearly perfect except for the 10 days of smoke that hung over the Western United States during the middle of September. The forest fires in Northern California and Oregon may have lingering effects over certain wines from this vintage.

Francisca's Vineyard is owned and farmed by Tim and Cisca Rogan. This small 6.6 acre vineyard is planted in Loess soil at 950 elevation and is the most proximate of our vineyards. The Viognier was planted in 2004 and the vineyard is LIVE and Salmon Safe certified.

Tasting Notes

The nose of this Viognier is full of floral notes like Jasmine and honey suckle. Honey comb and hints of fresh greens, clover, minerality and wet stone. The Acacia lends to a beautiful creaminess.

The flavors mirror the complex aromas with notes of asian pear, tangerine, toasted marshmallow, beautiful acidity and the beguiling Acacia tension.

Thoughts on Viognier

Viognier's home is Condrieu, a tiny region of the Rhône Valley of France. The vine was nearly forgotten by the 1980's after being enjoyed by the Romans in the 3rd century and subsequent French farmers in the Middle Ages. A renewed interest in Rhône wines has brought Viognier back into focus and many consumers have discovered its haunting aromas and rich texture. Washington Viognier favors picking earlier to keep the alcohol lower and the "over-the-top" nature of the grape restrained. Viognier is a naturally rich and expressive wine and does not need a heavy hand to bring out its elegant best. Serve with shellfish and Caribbean dishes for a fun pairing.

Ingredients & Additions

Ingredients and Additions: Viognier grapes, yeast, organic yeast nutrients, acacia and oak, tartaric acid, 30 ppm of SO2 to prevent oxidation and bentonite clay for clarity and stability.

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