Sangiovese Rosé

2022 | WALLA WALLA VALLEY

100% Blue Mountain Vineyard
clone 2 rows 11-15

TECHNICAL INFORMATION

pH: 3.17
Residual Sugar: 1.71 g/liter
Titratable Acidity: 6.6 g/liter
Volatile Acidity: 0.15 g/liter
Alcohol: 13.8%
500 cases produced

Harvest and Winemaking

2022 was a year of contrast. The winter and spring was snowy and cold into April. The spring was wet and temperate. Summer arrived on July 4th and was brilliant through Halloween. The weather was warm and the sunshine was plentiful. Harvest started very late but was fast and furious until completion in the middle of November. Overall the fruit quantity and quality was excellent.

Blue Mountain Vineyard Sangiovese was hand harvested on October 14. Sangiovese is a late to ripen grape but harvest was three weeks later than normal. All the grapes were destemmed and immediately pressed to tank to maximize freshness. The juice was fermented with GRE yeast at 70˚F for three weeks. We left just a hint of residual sugar to balance the acidity in the Sangiovese.

The Rose rested on the lees through cold stabilization. It was filtered and bottled on January 26, 2023.

isenhower CELLARS

Tasting Notes

Brilliant salmon orange-red hue reflecting the intensity of the fruit. Deep and intense aromas of rainier cherries, ripe strawberries, wind blown dried herbs, beeswax, and red rose petals.

The mouthfeel has moderate weight, reflecting the vintage. The acidity is very high but mid-palate provides an excellent counter-balance. Flavors are in the cherry and strawberry spectrum with bright intensity on the palate.

Thoughts on Sangiovese

Sangiovese is the great grape of Tuscany literally translated as "blood of Jupiter". Some theorize the Etruscans and Romans cultivated Sangiovese. The grape has a wide variety of clones and is made in a wide variety of styles.

Some of my favorite rosé's are Sangiovese from Italy, Sardinia, and Corsica. The grape's natural high acidity, low pH, and cherry fruit produces terrific rosé wines.

Ingredients & Additions

Sangiovese grapes, yeast, organic and inorganic yeast nutrients, sulfur dioxide.

isenhowercellars isenhowercellars

Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com