

GOLDEN PAINTBRUSH MARSANNE

2015 | YAKIMA VALLEY



100% Dutchman Vineyard
Marsanne

TECHNICAL INFORMATION

pH: 3.2

TA: 6.4 g/liter

RS: 0.2 g/liter

13.0% alc. by vol.

92 cases produced



Pacific Rim Institute

A portion of the proceeds from the sale of the Golden Paintbrush wine is donated to Further prairie restoration on Whidbey Island by the Pacific Rim Institute. PRI is reestablishing the Golden Paintbrush wildflower and other native plants on Whidbey Island. Please visit pacificriminstitute.org for more information and volunteer opportunities

Harvest and Winemaking

2015 was the warmest Washington State grape harvest ever. It started hot in June and did not cool off until November. The harvest dates was consistently 21 days ahead of the median harvest day.

The Dutchman Vineyard Marsanne is planted in the Yakima Valley North of Grandview, Washington. The Marsanne grapes were hand harvested on September 26, 2015. All the grapes were gently pressed whole cluster. The juice was racked to two used French Oak barrels and two stainless steel barrels for fermentation and aging.

The Marsanne rested sur lie in the barrels for 4 months prior to bottling.

Tasting

The Golden Paintbrush is limpid, with a light yellow/green hue. It has aromas of lemongrass, white flowers, minerals, honeydew melon, and barrel spice. Natural acidity and minerality balances the fruit flavors. The taste is crisp, seamless and fresh with melons, acidity, a hint of cream, and a lingering finish.

Thoughts on Marsanne

Marsanne is originally from the Northern Rhône Valley of France. It is popular with farmers as it is a good producer in the vineyard and creates wines that can age very well. We enjoy highlighting the playful and interesting nature of a relatively rare grape in Washington State. There is plenty of Chardonnay in the world, try something unique.

The acidity and fruit of the Marsanne pairs very well with many white fish meals, crab, lobster, and other crustaceans. The best pairing with the Golden Paintbrush is with SUSHI! Please bring a bottle with you to your local sushi restaurant.

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