

Viognier

2015 | SNIPES MOUNTAIN



100% Upland Vineyard
Viognier

TECHNICAL INFORMATION

pH: 3.2

TA: 7.3 g/liter

RS: 1.4 g/liter

13.9% alc. by vol.

153 cases produced



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.

Upland Vineyard Viognier is planted in an ancient gravel-cobblestone river bed just south of Sunnyside, Washington. The grapes were hand picked on September 2. The harvest date was chosen simply by tasting the grapes.

We hand sorted and whole cluster pressed the juice into tank. After settling out, the juice was racked to eight neutral French Oak barrels where the Viognier was fermented. The malo-lactic fermentation was prevented with sulfur dioxide and extended aging outside in the cold of the winter. After filtration the Viognier was bottled on February 5, 2016.

Tasting

The Viognier has a medium yellow hue from the neutral French Oak barrel fermentation. The aromas are a delicious and clean panoply of apricots,

honeysuckle, ripe peaches, and minerality. The mouthfeel is luxuriant and silky with delicious stone fruit flavors (apricots and peaches). The juicy character of the Viognier is well balanced by the acidity that carries through the wine. The finish is long and enjoyable. This is our best Viognier ever.

Thoughts on Viognier

The Roman Emperor Probus replanted Viognier in the Northern Rhone Valley in the late 3rd century CE after the horrid Emperor Domitian had Viognier torn out in 92 CE. Domitian was awful for many reasons, not just for tearing out vines.

Viognier's home is Condrieu. From this little outpost, Viognier is planted in many regions. It is a finicky vine to grow and challenging to craft an exceptional wine from. Excellent vineyard site and perfect timing of the harvest is critical. Neutral French oak is best for aging as new oak will dim the fruit flavors.

Viognier is naturally and rich and hedonistic wine that can be served with shellfish & Caribbean dishes.

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