

Méthode Champenoise  
Blanc de Blanc  
Extra Brut

2016 | YAKIMA VALLEY



100% Roussanne  
Olsen Ranch Vineyard

## TECHNICAL INFORMATION

pH: 3.11

TA: 9.0 g/liter

Dosage: 0.3 g/liter

Alcohol: 12%

Production: 130 cases



## Harvest and Winemaking

2016 was the second warmest vintage in modern Washington viticulture. The result was an early harvest to conserve acidity and adjustments in the vineyard to protect the grapes from the high temperatures.

The Roussanne at Olsen Ranch was hand harvested on August 23rd. The harvest crew at Olsen hand selected Roussanne clusters that were shaded by leaves and received little sunlight. The goal with Sparkling wines is to pick grapes very under ripe with copious amounts of acidity. Bubbles magnify flavors in the resulting wine ten fold so we do not want ripe flavors or low acidity that might overwhelm the flavors in the resulting Sparkling Wine.

We immediately & gently pressed the Roussanne clusters to slowly extract cold juice from the clusters. The juice settled out overnight in tank and was racked to stainless steel barrels for a cold fermentation by EC1118 yeast.

In August 2017 the Roussanne was bottled with a dose of sucrose and yeast for the Méthode Champenoise fermentation. After 12 weeks of fermentation and riddling the bottles were disgorged and a 0.3% dosage of sucrose was added.

## Tasting

After a satisfying pop, you will notice the tiny bubbles and note the pale gold hue tinged with light green. First aromas out of the glass include spicy citrus rind with hints of guava, passion fruit, and cream.

On the pallet the Sparkling Roussanne is deliciously smooth and creamy, fresh with citrus fruits, and has a hint of bubbly acidity on the finish.

## Philosophy

We love sparkling wines but have made a vow not to make a chardonnay (there is enough chardonnay in the world). Therefore, following our experimental nature, we started making a sparkling Roussanne in 2012 from Olsen Ranch Vineyard.

We like our Blanc de Blanc Sparkling Roussanne on the dry side so only 0.3% sugar was added to balance the acidity.

Sparkling wines are the most food friendly wines and a sure fire way to improve every day. These wines are not just for special occasions but for celebrating every day of life.

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## CELLARS

LIMITED PRODUCTION | HANDCRAFTED | NATIVE FERMENTATION



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