



TASTING NOTES

2002 Columbia Valley Dragonfly

Isenhower

3471 Pranger Road

Walla Walla, WA 99362

tel. 509.526.7896

fax 509.525.8118

www.isenhowercellars.com

info@isenhowercellars.com

40 percent Roussanne Ciel du Cheval Vineyard (Red Mountain)
60 percent Viognier Milbrandt Vineyards (Wahluke Slope)

Harvest and Fermentation

All grapes were hand picked when flavors were judged optimal for the variety and the vineyard. The Roussanne grapes were foot stomped for 30 minutes then pressed. The Viognier was whole cluster pressed. Fermentation was conducted in 100 percent stainless steel tanks. Temperature of fermentation was allowed to reach 68F°. The malo-lactic fermentation was only partially completed to preserve acidity.

Élevage

Each lot was aged in stainless steel tank, blended, filtered sterile, and bottled in February 2003.

Winemakers' Notes

Roussanne is our favorite white grape variety. Capable of aging for many years, Washington Roussanne has aromas and flavors of lilacs, mango, orange blossoms, nutmeg, cardamom, wet stones, and spiced tea. Viognier is a hauntingly aromatic wine that explodes with peaches, apricots, and honeysuckle.

14.5% alcohol • 200 cases bottled