

Barrel Fermented Roussanne

2017 | YAKIMA VALLEY



100% Olsen Ranch Roussanne

TECHNICAL INFORMATION

pH: 3.40

TA: 6.2 g/liter

RS: 1.1 g/liter

13.8% alc. by vol.

219 cases produced



Harvest and Winemaking

Vintage 2017 was a return to a “normal” vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights.

Olsen Ranch Vineyard Roussanne is the Tablas Creek clone, planted in 2007, and is planted in the Northeast region of the Yakima Valley between Benton City and Prosser, Washington.

The Roussanne grapes were hand harvested on September 19th. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to used French oak barrels. The Roussanne was inoculated with Rhone 4600 and Cross Evolution yeasts and fermented in 7 used French oak barrels and 1 used Acacia barrel for four weeks. The Roussanne is a blend of three Cross Evolution fermented barrels and five Rhone 4600 fermented barrels. The Roussanne did not complete the malo-lactic fermentation.

The wine was cold stabilized outside during the winter and aged sur lie until May 2018 when it was filtered and bottled.

Tasting

The Barrel Fermented Roussanne is limpid with a light yellow green hue. The aromas are complex with notes of mango, jackfruit, and a hint of brown spices.

The mouthfeel is pleasantly textured with notes of honey, sweet mango, and hints of lime zest with bright acidity. Serve the Barrel Fermented Roussanne with crab, scallops, halibut, paella, and yellow curry Thai. Enjoy through 2023.

Thoughts on Roussanne

We made our first Roussanne in 2002. Back then it was very unusual. Over the years we have experimented with different vineyards and styles of winemaking. Roussanne is a challenging vine to grow, sensitive to fungus diseases, and the berries are very sensitive to sunburn.

As challenging as Roussanne is in the vineyard, it is super easy to craft at the winery. All we do is pick early, whole cluster press, settle out in tank, ferment in neutral French oak barrels, cold stabilize, filter, and bottle.

We make Roussanne because we like it, it is enjoyable with Asian cuisine, and there is enough Chardonnay in the world (*what is the point of making more chardonnay??*). It is better to be different with Roussanne. It is native to the Rhône Valley of France and perhaps the Romans enjoyed drinking Roussanne.

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