

# Barrel Fermented Roussanne

2018 YAKIMA VALLEY



100% Olsen Ranch Roussanne

## TECHNICAL INFORMATION

pH: 3.44

TA: 5.9 g/liter

RS: 0.2 g/100 ml

13.6 % alc. by vol.

395 cases produced



## Harvest and Winemaking

The 2018 growing season was influenced by slightly higher temperatures (3.6%) than the long term average and significant air pollution from the forest fires in Canada and the United States. The corresponding decreased sunlight delayed ripening and lengthened the harvest season. Gloriously, mid-September through late October had brilliant sunshine and little rain, creating a wonderful vintage for the wine grape harvest.

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 7th. All the grapes were gently pressed whole cluster, settled out in tank overnight and drained down to used French oak barrels and one new Acacia puncheon (total of 7% new Acacia and 93% used French Oak). The Roussanne was inoculated with Rhone 4600 and Cross Evolution yeast. The malo-lactic fermentation was blocked to retain acidity and freshness.

The wine was cold stabilized outside during the winter and aged sur lie until May 2019 when it was filtered and bottled.

## Tasting

The Barrel Fermented Roussanne is limpid with a light yellow hue. The initial aromas are of lemongrass, toasted marshmallow and creme brulee, with notes of mango peel, tangerine and kiwi. The mouthfeel is rich and viscous with acacia tannin intensity. Serve the Barrel Fermented Roussanne with crab, scallops, halibut, paella, and yellow curry Thai. Enjoy through 2024.

## Thoughts on Roussanne

We made our first Roussanne in 2002. 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 barrels, cold stabilize, filter, and bottle.

2018 is our first year fermenting and aging Roussanne in a French Acacia Puncheon. Acacia comes from the Black Locust Tree and contributes a linearity and focus to the Roussanne.

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

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