Méthode Champenoise Blanc de Blanc Extra Brut



100% Roussanne Carousel Vineyard

TECHNICAL INFORMATION pH: 3.21

Dosage Sugar: 3.0 g/liter

Titratable Acidity: 9.8 g/liter

Volatile Acidity: 0.25 g/liter

Alcohol: 12.0%

140 cases produced



Harvest and Winemaking

Isenhower Cellars has made Sparkling Roussanne since 2012. Roussanne is a temperamental vine. It is sensitive to fungal diseases and the berries are easily sunburned. Retaining all the leaves and early harvest retains acidity in the wine.

Carousel Vineyard is located in the cooler, higher elevation region of the Yakima Valley. The Roussanne vines are planted on southern slope with an east-west row orientation. This orientation allows the vines to provide leaf shade for the clusters to prevent sunburn and retain acidity.

The base Roussanne was fermented to dryness in neutral French oak barrels. Malo-lactic fermentation was blocked to retain brightness and purity of fruit. The wine was bottled and underwent the secondary Méthode Champenoise fermentation to create all those wonderful bubbles. The resulting sparkling wine was aged on its lees for a further 10 months before disgorging and the addition of a 3 grams per liter of sugar dosage to balance the flavors and acidity.

Tasting Notes

The 2021 Sparkling Roussanne is the best one yet! It has a soft powder minerality with aromas of white lilac, pome fruit, beeswax, and freshly baked cardamom bread. Flavors of asian pear, lemon zest, and honeycomb abound on the palate.

The wine is bright, crisp, and delicious and full of tiny bubbles. The 3.0 g/l dosage adds a layer of creamy depth to the mouth-feel.

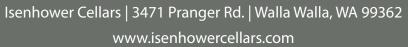
Philosophy

We love sparkling wine and also creating new experimental wines. This is Washington's most unique sparkling wine and it continues with another excellent vintage!

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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