

Méthode Champenoise
Blanc de Blanc
Extra Brut

2015 | YAKIMA VALLEY



100% Roussanne
Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.2

TA: 9.4 g/liter

Dosage: 0.2 g/liter

Alcohol: 12%

Production: 124 cases



Harvest and Winemaking

2015 was a remarkable vintage. In June the heat crashed down on Eastern Washington and did not let up until the end of September. In the modern era, 2015 was the hottest vintage ever.

The Roussanne at Olsen Ranch was hand harvested on August 19th, the earliest we have ever started harvest. 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 than 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 overnight in tank and was racked to stainless steel barrels for a cold fermentation by EC1118 yeast.

In March 2016 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 0.2% 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 Asian pear, baked bread, plantain, and raw almonds. Over time more yeasty and baking bread aromas will evolve.

On the pallet the Sparkling Roussanne is smooth yet racy. The mouthfeel is intense and electric with acidity. The fruit flavors have earthy & citrus notes.

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 bent, 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 0.2% 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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