

Méthode Champenoise
Blanc de Blanc
Extra Brut

2018 | YAKIMA VALLEY



100% Roussanne
Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.28

Titrateable Acidity: 8.0 g/liter

Dosage: 0.3 g/liter

Alcohol: 12%

Production: 130 cases



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.

The 2018 Olsen Ranch Roussanne was hand harvested on August 27. We gently pressed the Roussanne clusters to slowly extract cold juice from the clusters. The juice settled overnight in tank and was racked to 2 used French Oak barrels, 2 used Acacia Barrels and 3 stainless steel barrels for a cold fermentation by EC1118 yeast.

In April 2019 the Roussanne was bottled with a dose of sucrose and yeast for the Méthode Champenoise fermentation. In February 2020, the bottles were disgorged and a 0.3% 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.

Tiny little bubbles make for a lovely mousse. The first aromas out of the glass include yeasty notes, lemon, tangerine, and mango rind with hints of toasted bread and crème brûlée.

The mouthfeel is very fresh and fruity with just a touch of a yeasty, creamy texture. Lots of tropical fruits do the samba with the lovely little bubbles from the Méthode Champenoise. There is brilliant acidity and texture in the mid-palate.

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 nature, we started making a sparkling Roussanne in 2012 from Olsen Ranch Vineyard. Washington's most unique white wine continues with another excellent vintage!

We like our Blanc de Blanc Sparkling Roussanne on the dry side so only 0.3% 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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