

Jongleur

2014 | COLUMBIA VALLEY



77% Dionysus Vineyard Petit Verdot
23% Seven Hills Vineyard Petit Verdot

TECHNICAL INFORMATION

pH: 3.96

TA: 5.3 g/liter

RS: <0.5 g/liter

15% alc.

290 cases produced



Harvest and Winemaking

2014 was an incredibly warm vintage. The summer was HOT and the warmth continued through the end of October. A freak cold snap hit Washington in early November causing significant bud damage in lower elevations in the Walla Walla Valley.

All of the previous Jongleur's were 100% Dionysus Vineyard Petit Verdot. This is our first vintage working with fruit from the iconic Seven Hills Vineyard. We were lucky to be assigned Block 25 Petit Verdot, which used to go to Leonetti.

Dionysus Petit Verdot was picked on Sept. 22nd and Seven Hills Petit Verdot was picked on October 13th. The difference in pick dates is explained by the terrior. Dionysus is planted in sandy soil on a steep, southwest facing slope above the Columbia River. Seven Hills is planted in loamy soil with an east-west row orientation on a North facing slope.

All the grapes were hand-harvested, hand-sorted, and fermented by yeasts native to their respective vineyards. All the grapes were punched down three times daily until pressing. Only the free-run wine was used for the Jongleur. The components of the Jongleur was aged in French Oak barrels (25% new) for 22 months prior to bottling.

Tasting Notes

A Jongleur is an entertainer & juggler from the Middle ages and metaphor for how the Isenhower's manage their winery and family.

Inky black-purple hue, typical for Petit Verdot. Aromas of lilac, jasmine, wet gravel, white pepper, boysenberry, & blackberry leap from the glass. Mouthfeel is dense and plush with copious acidity. The flavors lean toward opulent blackberry, white pepper, and earth tones. The Jongleur is our most hedonistic tasting wine and a perfect wine to pair with red meats, barbecue, hearty cheeses, and stews. Enjoy through 2024.

Thoughts on Petit Verdot

Petit Verdot is a relatively rare Bordeaux variety of winegrape. The grapes tend to ripen late, have blistering acidity, and Most wineries use Petit Verdot for blending into Cabernet Sauvignon or Bordeaux blends to increase the color and acidity.

There are few 100% Petit Verdot wines because it takes a terrific vineyard to ripen the Petit Verdot properly.

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