

# ISENHOWER



2022 YAKIMA VALLEY  
PINOT GRIS

**APPELLATION**  
Yakima Valley

**VINEYARD**  
100% Tudor Vineyard block 22

**ELEVATION**  
1091 feet, South facing

**SOIL**  
Warden, Prosser, Starbuck, Burke, Shano, and Scooteny silt loams; shallow depth of soil above broken basalt

**VARIETALS**  
100% Pinot Gris

**HARVEST DATE**  
September 29, 2022

**FINISHED WINE**  
6.5 g/l Titratable Acidity, 3.29 pH, 0.2 g/l Volatile Acidity,  
0.6 g/l Glucose + Fructose, 14.1% Ethanol

## **Bottling:**

Bottled on June 1, 2023. 71 cases produced.

## **Fermentation:**

Hand-harvested fruit, 100% whole cluster pressed to large format (350 & 400 L) barrels. Yeasts used: Sauvage, Alba Fria. Peak fermentation of 74 F. Fermentation completed after 17 days.

## **Élevage:**

350 & 400-liter barrels. 30% new French Oak. AnA Selection, Chassin. Light Long and Medium Long toasting. Barrel stirred five times to increase the creaminess. Aged for 10 months. No malo-lactic fermentation. Racked once.

## **Additions:**

Yeast, organic yeast nutrients, minimally necessary sulfur dioxide.

## **Notes:**

The Pinot Gris has a golden hue with aromas of yellow apple, Asian pear, vanilla, lemon peel, white peach with hints of light oak toast. The mouth is lush and beautiful. The mouthfeel is sweet and enveloping with wonderful acidity and flavors of peaches, lemons, crisp apple and hints of vanilla bean. A Burgundian expression of Pinot Gris. Enjoy through 2029.