

VIOGNIER

2017 | YAKIMA VALLEY



100% Viognier
(75% Lonesome Springs Vineyard
and 25% Dineen Vineyard)

TECHNICAL INFORMATION

pH: 3.29

TA: 6.2 g/liter

RS: 2.4 g/liter

13.7% alc. by vol.

192 cases produced



Harvest and Winemaking

Vintage 2017 was a return to a “normal” vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights. The Viognier is 75% Lonesome Springs Vineyard Viognier and 25% Dineen Vineyard Viognier.

The Viognier from Dineen Vineyard was harvested on September 15th and Lonesome Springs was picked on October 7th. Dineen Vineyard delivers acidity and lemongrass flavors to balance the hedonist style fruit from Lonesome Springs. All the Viognier grapes were pressed whole cluster and fermented in 7 used French Oak barrels and 1 used Acacia barrel. We stopped the malo-lactic fermentation by moving the Viognier barrels outside during the winter. To minimize oxygen pickup in the Viognier, we did not rack or barrel stir. The Viognier simply rested in the barrels until bottling in May of 2018.

Tasting

The Viognier is limpid with a yellow green hue. It has aromas of peaches, lemongrass, apricots, barrel spice, and a hint of floral perfume.

The Viognier is crisp and has a pleasing lightness, yet is full bodied. The acidity is prevalent and balances the stone fruit flavors. The Viognier finishes with a crispness and freshness we desire. This is a great example of a restrained and balanced Viognier that is a pleasure to drink.

Thoughts on Viognier

Viognier’s home is Condrieu, a tiny region of the Rhône Valley of France. The vine was nearly forgotten by the 1980’s after being enjoyed by the Romans and subsequent French farmers in the Middle Ages. However, a renewed interest in Rhône wines brought Viognier back into focus and many consumers have discovered its haunting aromas and rich texture.

Viognier is a challenging vine to grow, as it is sensitive to several vine diseases and can produce too many clusters to make a concentrated wine. In the winery, it is straight forward to craft; the true winemakers of Viognier are the grape growers.

Viognier is a naturally rich wine that can be served with shellfish and Caribbean dishes.

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