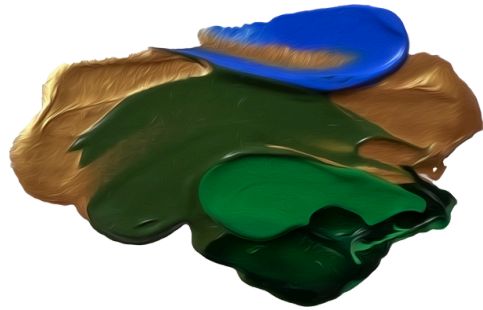


ISENHOWER



2023 FRANCISCA'S VINEYARD VIOGNIER

APPELLATION

Walla Walla Valley

VINEYARD

Francisca's Vineyard

ELEVATION

902 feet

SOIL

Ellisforde silt loam over overlying Missoula flood sediments

VARIETALS

100% Viognier

HARVEST DATE

September 7th - September 12th

FINISHED WINE

5.8 g/l Titratable Acidity, 3.47 pH, 0.22 g/l Volatile Acidity,
0.7 g/l Glucose + Fructose, 14.3% Ethanol

Bottling:

Bottled and sterile filtered on July 1, 2024.

Fermentation:

7.1 tons (from 2.2 acres of Viognier) was hand harvested from September 7th to the 12th. All the grapes were whole clusters pressed and fermented with *Saccharomyces uvarum* to dryness in large format French Oak barrels. The Viognier did not go through the malo-lactic fermentation. The wine rested on the lees for nine months before filtration and bottling.

Élevage:

16% new French Oak, 84% used French Oak. The new oak is Damy Jura Light Long toast 350-liter size. The remainder of the wine was aged in used 350 L and 500 L barrels for nine months before filtration and bottling.

Additions:

Viognier grapes, organic yeast, organic yeast nutrients, bentonite for heat stability and clarity, and 20 mg/liter of Free SO₂ at bottling.

Notes:

Limpid yellow hue. Aromas of apricots and slightly green peaches with distinct notes of noble reduction minerality and creamy light toast Jura Forest French oak. The aromas are seamless, polished, fresh, and very clean. The flavors in the mouth mirror the aromas with apricots and peaches, slight reduction and minerality, and sweet Jura Forest French oak. The mouthfeel is as seamless and fresh as the aromas. Just beautiful. With time the Viognier will express more weight in the midpalate yet retain its freshness and beauty.