

VIOGNIER

2019 | COLUMBIA VALLEY



100% Viognier
43% Dineen Vineyard
38% Francisca's Vineyard
19% Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.41

Titrateable Acidity: 6.5 g/l

Residual Sugar: 0.84 g/l

Alcohol: 14.0%

Volatile Acidity: 0.20 g/l

465 cases produced



Harvest and Winemaking

2019 was an interesting vintage. The summer was perfect with moderate heat, no temperature spikes and fortunately no smoke from forest fires. However the Fall was cooler than normal and we had a few rain periods that slowed ripening in September. In mid-October Washington had a few nights of freezing temperatures which defoliated the vines and stopped photosynthesis and grape ripening.

The 2019 i-label Viognier is 100% Viognier from three diverse yet delicious vineyards. Dineen Vineyard, located in the Rattlesnake Hills, was picked on September 20. Olsen Ranch, in the Yakima Valley, was picked on September 21. Francisca's Vineyard, in Walla Walla, was picked on October 3. All the grapes were hand-harvested and gently pressed prior to fermentation with yeasts selected to emphasize the character of Viognier.

The wine was fermented in a combination of neutral French oak barrels, stainless steel barrels, and tank. The Viognier rested on the lees for three months prior to bottling.

Tasting

The Viognier has a lovely yellow hue tinged with green. Initial aromas consist of apricot, asian pear, jasmine, graham cracker, and wet rocks. The mouth feel is generous and rich with good balancing acidity. There are flavors of ripe asian pear, apricot, with hints of minerality, and jasmine.

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 in the 3rd century and subsequent French farmers in the Middle Ages. A renewed interest in Rhône wines has brought Viognier back into focus and many consumers have discovered its haunting aromas and rich texture.

Washington Viognier favors picking earlier to keep the alcohol lower and the "over-the-top" nature of the grape restrained. Viognier is a naturally rich and expressive wine and does not need a heavy hand to bring out its elegant best. Served with shellfish and Caribbean dishes for a fun pairing.

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