

Viognier

2021 | COLUMBIA VALLEY



100% Viognier
74% Carousel Vineyard
26% Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.29

Titrateable Acidity: 6.9 g/liter

Volatile Acidity: 0.37 g/liter

Residual Sugar: 0.7 g/liter

Alcohol: 14.5%

436 cases produced



Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high and was punctuated by a late June heat dome in the Northwest. Fortunately, Washington and Oregon avoided significant forest fire smoke events. The Fall was typical for the Northwest, bright sunshine, warm days, cool nights, with a few rain showers. In all 2021 is a fabulous vintage.

Olsen Ranch Viognier was hand-harvested on September 9 and Carousel Vineyard was hand-harvested on September 22, 2021. Olsen Ranch is in the warmer far East side of the Yakima Valley and Carousel Vineyard is in cooler Rattlesnake Hills. During the high heat of late June and July, both vineyards did wonderful work to protect the grapes from sunburn and retain acidity in the grapes.

All the grapes were whole cluster pressed and fermented in used French oak puncheons with a variety of yeasts to increase the complexity of the wine. The viognier rested on the lees for five months, was racked to tank and bottled on April 5, 2022.

Tasting Notes

Crystal clear with a light

yellow-green hue. The Viognier has aromas of peach, apricot, jasmine, dried honeysuckle, and wet river rock. The flavors of the Viognier mirror the aromas with stone fruits, flowers, and minerality. There is just a touch of lightly toasted French oak in the midpalate. The mouthfeel is fresh and rich but well balanced by the high acidity.

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. Serve with shellfish and Caribbean dishes for a fun pairing.

Ingredients & Additions

Viognier grapes, yeast, organic and inorganic yeast nutrients, French Oak, tartaric acid, 30 ppm of Free SO₂ to prevent oxidation, and bentonite clay for clarity and stability.



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