

Viognier

2022 | COLUMBIA VALLEY



100% Viognier

31% Tudor Vineyard

30% Portteus Vineyard

27% Blue Mountain Vineyard

12% Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.25

Residual Sugar: 1.0 g/liter

Titrateable Acidity: 6.8 g/liter

Volatile Acidity: 0.19 g/liter

Alcohol: 13.9%

605 cases produced



Harvest and Winemaking

2022 was a year of contrast. The winter and spring was snowy and cold into April. The spring was wet and temperate. Summer arrived on July 4th and was brilliant through Halloween. The weather was warm and the sunshine was plentiful. Harvest started very late but was fast and furious until completion in the middle of November. Overall the fruit quantity and quality was excellent.

All four viognier vineyards were harvested over a three-week period in October 2022. Olsen was first as it is the warmest site followed by Blue Mountain, Portteus, and Tudor. Viognier is strictly on flavor in the grapes. I want stone fruit flavors in the grapes, minimal bitterness in the skins, and fresh acidity. All the grapes were hand-picked and pressed whole cluster. Each block was fermented in used French oak puncheons with a variety of organic yeasts that enhance the complexity of the final blend. We blocked the malo-lactic fermentation to maintain freshness. After four months of oak aging the blend was bottled on March 2, 2023.

Tasting Notes

Yellow Green Hue. Very floral with fresh aromas of stone fruit (apricot and nectarine), and subtle notes

of papaya, star anise, and pleasing minerality. The Viognier is very perfumy and lovely. The mouthfeel is decadent and rich with exotic and stone fruit supported by the minerality and acidity. Used French oak fermentation in 500 Liter puncheons allows the fruit and floral perfume to sing and add a touch of creaminess and texture. This is the best Columbia Valley Viognier we have made.

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.

Ingredients

Viognier grapes and 30 ppm of Free SO₂ to prevent oxidation.



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Isenhower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com