

ISENHOWER



2023 COLUMBIA VALLEY
VIOGNIER

APPELLATION

Columbia Valley

VINEYARD

56% Tudor Vineyard, 33% Dineen Vineyard
11% Francisca's Vineyard

ELEVATION

Between 902 - 1104 ft

SOIL

Multiple silt and sandy loam soil types

VARIETALS

100% Viognier

HARVEST DATE

Between September 15 and September 27, 2023

FINISHED WINE

6.0 g/l Titratable Acidity, 3.35 pH, 0.16 g/l Volatile Acidity,
0.67 g/l Glucose + Fructose, 13.9% Ethanol

Bottling:

Bottled and sterile filtered on February 8, 2024.

Fermentation:

100% hand-picked grapes are whole cluster pressed and juice is pumped to tank. The juice is barreled down to 500 liter French oak puncheons and fermented with organic yeast (*Saccharomyces uvarum*) to dryness. Malolactic fermentation is discouraged with SO₂ and cold temperatures.

Élevage:

Aged in 100% used French Oak puncheons for 4 months.

Additions:

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

Notes:

Bright yellow hue with decadent aromas of white peach, apricot, chamomile, honeysuckle, creme fraiche, light toast vanilla bean, and graham cracker. Mouthfeel is very rich and generous. The acidity supports the fruit and vibrancy in the wine. The Viognier has flavors of peach, apricot, vanilla chamomile, and creamy richness. Used French oak fermentation in 500 liter puncheons with wild *S. uvarum* allows the fruit and floral perfume to sing and add a touch of creaminess and texture.