

Méthode Champenoise
Blanc de Blanc
Extra Brut

2017 | YAKIMA VALLEY



100% Roussanne
Olsen Ranch Vineyard

TECHNICAL INFORMATION

pH: 3.27

TA: 7.8 g/liter

Dosage: 0.1 g/liter

Alcohol: 12%

Production: 130 cases



Harvest and Winemaking

Vintage 2017 was a return to a “normal” vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights.

The Roussanne at Olsen Ranch was hand harvested on September 6th. The harvest crew at Olsen hand selected Roussanne clusters that were shaded by leaves and received little sunlight. The goal with Sparkling wines is to pick grapes under ripe with copious amounts of acidity. Bubbles magnify flavors in the resulting wine ten fold so we do not want ripe flavors or low acidity that might overwhelm the flavors in the resulting Sparkling Wine.

We immediately & gently pressed the Roussanne clusters to slowly extract cold juice from the clusters. The juice settled out overnight in tank and was racked to stainless steel barrels for a cold fermentation by EC1118 yeast.

In August 2018 the Roussanne was bottled with a dose of sucrose and yeast for the Méthode Champenoise fermentation. After 12 weeks of fermentation and riddling the bottles were disgorged and a 0.1% dosage of sucrose was added.

Tasting

After a satisfying pop, you will notice the tiny bubbles and note the pale gold hue tinged with light green.

Tiny little bubbles make for a lovely mousse. The first aromas out of the glass include lemon, tangerine, and mango rind with hints of toasted bread and crème brûlée.

The mouthfeel is very clean and fruity with just a touch of creamy texture. However, the wine is driven by the acidity. Lots of tropical fruits do the samba with the lovely little bubbles from the Méthode Champenoise. There is brilliant acidity and texture in the midpallet.

Philosophy

We love sparkling wines but have made a vow not to make a Chardonnay (there is enough Chardonnay in the world). Therefore, following our experimental nature, we started making a sparkling Roussanne in 2012 from Olsen Ranch Vineyard. Washington’s most unique white wine continues with another excellent vintage! I mean, who else makes a Sparkling Roussanne???

We like our Blanc de Blanc Sparkling Roussanne on the dry side so only 0.1% sugar was added to balance the acidity.

Sparkling wines are the most food friendly wines and a sure fire way to improve every day. These wines are not just for special occasions but for celebrating every day of life.

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