

# Sonder Winery

## Roussanne Yakima Valley

### 2021

#### Tech Specs

Type:	White Still Wine
Ingredients:	Roussanne
Region/Subregion:	Columbia Valley, Yakima Valley, Horse Heaven Hills
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	12.80%

#### A closer look...

Total Production:	480cs
Vineyard:	Sugarloaf Vineyards, Yakima Valley; Andrews Family Vineyard, Horse Heaven Hills
Soil:	loess; silty loam
Age of Vines:	2005; 1994
Climate:	The high desert conditions of the Columbia Valley are tempered on the south facing slopes by the strong winds coming through the Columbia Gorge.
Farming Methods:	Riley farms his rows organically, and the vineyard as a whole uses sustainable practices.
Fermentation Methods:	Fermented in neutral French puncheons with native yeasts. No malolactic fermentation.
Winemaker:	Riley Millet
Elevage:	Batonnage was a mix of weekly and bi-weekly stirring to build texture and length. Aged for 5 months sur lees (in original puncheons).
Fining/Filtration:	None
Residual Sugars:	None
Acidity:	5.0g/L
SO2:	Minimal

#### All about this bottle

Inspired by Australia's "lo-fi" natural wine scene where winemaker Riley Miller cut his chops, this is an effort to recreate the textural white wines of the Rhone valley, without leaning too much into oak and over-ripeness that can sometimes characterize New World examples.

This is textbook Roussanne, with notes of lemon curd and fresh cream, but it finishes surprisingly clean and pure on the palate, with an acidity that compliments its texture.

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**EDWARD**