

# 2021 COLUMBIA VALLEY CHARDONNAY

# COLUMBIA VALLEY ORIGINALS

In 1975 our family planted one of the first vineyards in the Columbia Valley, an area now known for producing some of the world's most powerful, opulent wines of distinction. For three generations we've worked together on our farm to grow exciting, vineyard-driven wines that capture the essence of the Columbia Valley.

## VINEYARD PROFILE

Although designated Columbia Valley on the label, our 2021 Chardonnay features 100% estate-grown Red Mountain fruit. The Chardonnay component hails from Kiona Estate's 1975 "Old Block" planting, the oldest in the AVA. These fan-trained Chardonnay vines shepherded our fledgling vineyard into relevancy through the 1980s and beyond, producing Red Mountain first-ever 90+ point wine (Wine Spectator, October 1989).

### WINE PROFILE

Chardonnay thrives in Washington, where the wines are nuanced and layered with a high drinkability. 52% was finished in stainless steel and aged in concrete, affording crisp, clean, fruit-forward flavors. The balance spent time in mostly neutral oak and went through malolactic fermentation, adding layering, depth, and complexity. It's a crowd-pleasing wine that's equally at home with a food pairing and by itself.

## SPECIFICATIONS

#### **ESTATE VINEYARD COMPOSITION //**

98% Kiona Estate 2% Ranch at the End of the Road

#### **VARIETAL COMPOSITION //**

98% Chardonnay 2% Roussanne

Kiona

#### CASE PRODUCTION //

426.58 12 x 750 mL cases, bottled 6/22

#### RETAIL RELEASE //

~ August 2022, \$15 USD

# WORLD CLASS IN LIGHTER GLASS // Finished product case weight 34.0 lbs

VITICULURISTS //

Scott Williams and Matt Halldorson

#### **WINEMAKING TEAM //**

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

#### WINEMAKING //

Chardonnay components machine picked 09/08 - 09/09. 52% steel ferment, no oak, no ML, aged in concrete. 46% barrel ferment + full ML, aged in neutral and 2nd-fill french. Roussanne component barrel fermented, no ML, neutral french. Overall oak impression  $\sim 15\text{-}20\%$  "new oak equivalent."

#### **VINTAGE NOTES //**

2021 saw some of the warmest temperatures on record in our area, particularly early in the growing season. Heat units in May and June tracked 11.8% and 10.5% higher than in 2020, respectively, while the second half of the summer (July-September) was cumulatively 12.2% lower. Quality across the board is high, with many growers on Red Mountain noting the surprisingly nice acidities given the powerful ripening season. Yields were lower than expected.

pH // 3.60 TA // 5.3 g/L GLU + FRU // 2.75 g/L VA // 0.29 g/L VEGAN // Yes