

Kiona

2022 COLUMBIA VALLEY OLD VINE CHARDONNAY

COLUMBIA VALLEY ORIGINALS

We're not Kiona Cellars. We're not Kiona Winery. We are Kiona Vineyards. That's an important distinction for us to make, because we grow grapes. For our own winery and for more than 60 others. Kiona Vineyards comprises several estate sites, all with their own distinct traits and tendencies. They are the essence of our family's forty-year tradition.

VINEYARD PROFILE

Although designated Columbia Valley on the label, our 2022 Chardonnay features 100% estate-grown Red Mountain fruit from the oldest planting 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. Our 2022 old-vine release includes fat, barrel-fermented components layered together with crisp, fruit-forward stainless lots - landing somewhere between cool-climate, austere Chardonnay and warm-climate, ripe/round Chardonnay. It's a crowd-pleasing wine that's equally at home with a food pairing or by itself.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

100% Kiona Estate (Block Planted 1975)

VARIETAL COMPOSITION //

100% Chardonnay

RETAIL RELEASE //

February 2023, \$19 USD

BOTTLING //

Branded microagglomerated technical cork. Polylaminate capsule. Label design by Transom, printing by Columbia Label. 1,808 12x750 mL cases.

WORLD CLASS IN LIGHTER GLASS //

Finished product case weight - 34.0 lbs

JJ SAYS //

"Red Mountain's classic pick-n'-roll: the oldest play in the book and still remarkably effective at wowing a crowd."

VITICULURIST //

Scott Williams

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Ismael Aguilar, Jorge Mejia, Stephanie Santos

WINEMAKING //

Chardonnay components machine picked 10/16. 70% of total material tank fermented, no ML. 18% of total material sent through new oak rotations, no ML. 12% of material barrel fermented + partial ML.

VINTAGE NOTES //

2022 was a vintage of two halves; cool to start, warm to finish. Compared to 2021, the first three months of the 2022 ripening period had 17% fewer heat units, and the following four months had 4% more. Overall, heat units during the April 1 - October 31st ripening season showed a $\sim 6.5\%$ decrease. The cool start to the vintage resulted in a statewide trend pushing many pick dates later into the fall. 2022 wines will showcase vibrant acidity, deep color, lower alcohol levels, and excellent aging potential.

pH // 3.8 TA // 5.5 g/L MA // 2.38 g/L VA // 0.27 g/L VEGAN // Yes

SUSTAINABLE CERTIFICATION // Yes - Sustainable WA