

# Kiona

# 2023 COLUMBIA VALLEY OLD VINE CHENIN BLANC

### 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

Chenin Blanc grows exceptionally well in the Columbia Valley, where big temperature swings and ample sunlight ensure nice ripening and vibrant acidity. Strong demand and limited old-vine acreage keep Chenin Blanc in the hands of only a few top-notch producers, Kiona Vineyards and Winery included.

## WINE PROFILE

With trademark bright, crisp, fruit-forward characteristic and immense food-pair-ability, our Chenin Blanc is a definite crowd-pleaser. Barrel ferments emphasize texture and mouthfeel. Chenin delights with its versatility; drink by itself poolside under an umbrella, jazz up a Mediterranean salad, or pair with fresh Pacific Northwest seafood.

# SPECIFICATIONS

#### VINEYARD COMPOSITION //

62% Phil Church 15% McKinley Springs 13% Kiona Estate 8% Artz Vineyard 2% Ranch at the End of the Road

#### VARIETAL COMPOSITION //

90% Chenin Blanc 8% Viognier 2% Roussanne

#### BOTTLING //

Branded microagglomerated technical cork. Polylaminate capsule. Label design by Transom, printing by Columbia Label. 1,966 12 x 750 mL cases.

JJ SAYS // "The Phil Church Chenin was planted in 1979, McKinley Springs in 1981, and our own Kiona Estate blocks in 1976 & 1983."

#### WINEMAKING TEAM //

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

#### WINEMAKING //

Chenin Blanc components picked 9/21 & 9/27. Inoculated with Saccharomyces cerevisiae Laffort VL2. 13% volume fermented in clay amphora, 9% new french, 17% 2nd+3rd fill , remainder stainless.  $^{\sim}17\%$  total volume full ML.

#### VINTAGE NOTES //

2023 presented as a fairly straightforward vintage on Red Mountain, with a slightly cooler/later spring leading to above-average temperatures in May. The region largely avoided winter damage seen in other parts of Washington. Overall heat accumulation was similar to 2021, with a smaller crop than 2022. The fall harvest season cooled considerably, resulting in a longer, more drawn-out harvest, which was a nice change of pace for our team after a monster 2022 pick.

pH // 3.58 TA // 5.9 g/L VA // 0.46 g/L GLU+FRU // 5.24 g/L VEGAN // Yes

RELEASE // July 2024, \$19

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