

# 2023 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 2023 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's 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 2023 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 // October 2024, \$19 USD

FARM & FAMILY FOR THREE GENERATIONS

Kiona

#### **BOTTLING** //

Branded microagglomerated technical cork. Polylaminate capsule. Label design by Transom, printing by Columbia Label. 907 12x750 mL cases.

WORLD CLASS IN LIGHTER GLASS // Finished product case weight - 34.5 lbs



VITICULURISTS //

Scott Williams & Javier Ponce

#### WINEMAKING TEAM //

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

#### WINEMAKING //

Chardonnay components machine picked 9/23. Inoculated with *Saccharomyces cerevisiae* Alchemy I. 60% of total material tank fermented, no ML. 14% new french. All barrels aged on gross lees - no racking - after 1 month of daily battonage.

#### 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 // 3.7 TA // 5.7 g/L VA // 0.32 g/L GLU+FRU // 0.24 g/L VEGAN // Yes

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