



# Kiona

## 2023 COLUMBIA VALLEY LATE HARVEST RIESLING

### COLUMBIA VALLEY ORIGINALS

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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

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Acid balance is imperative when crafting world-class Late Harvest wine, and we've found that the Riesling from Olsen vineyard is ideally suited for that requisite trait. It's got the ideal exposure, precipitation levels, and diurnal shift to produce this delicious, well-balance dessert wine. We've sourced Riesling from them for decades.

### WINE PROFILE

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Picked far into the growing season, this Late Harvest Riesling had plenty of time to develop exceptional flavor complexity and high sugar levels. The wine is cold-fermented to preserve fresh-fruit flavors and accentuate the site's vibrant acidity while capturing a small amount of fizzante in every bottle. A wave of tropical, melon, and floral aromas leap from the glass.

### SPECIFICATIONS

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#### VINEYARD COMPOSITION //

100% Olsen Vineyard (sourced)

#### VARIETAL COMPOSITION //

100% Riesling

#### RETAIL RELEASE //

Q1 2025, \$20 USD

#### BOTTLING //

Branded microagglomerated technical cork. Poly laminate capsule. Label design by Transom, printing by Columbia Label. 1,556 12 x 750 mL cases bottled March 2024.

#### JJ SAYS //

"This is the only wine in our lineup that consistently features sourced fruit as the main component. The Olsen Riesling is so good it's worth it to forego a '100% Estate Grown' claim, just so we can use the material for Late Harvest Riesling."

#### WINEMAKING TEAM //

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

#### WINEMAKING //

Olsen Riesling picked 10/23 & 10/25, average 24.7° brix. Inoculated with *Saccharomyces cerevisiae* Epernay II, 100% stainless. Cold stabilized, crossflow filtered before bottling.

#### VINTAGE NOTES //

2023 presented as a fairly straightforward vintage in the Columbia Valley, with a slightly cooler/late 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 // 3.15 TA // 6.4 g/L GLU+FRU // 93.8 g/L VEGAN // Yes ALC. BY VOL. // 8.9%

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KIONA VINEYARDS AND WINERY

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