

# Kiona

# 2024 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 //

57% Kiona Estate 20% Phil Church 11% Andrews 7% Artz Vineyard 5% Ranch at the End of the Road

#### VARIETAL COMPOSITION //

88% Chenin Blanc 8% Viognier 3% Roussanne 1% Sauvignon Blanc

#### BOTTLING //

Branded microagglomerated technical cork. Polylaminate capsule. Label design by Transom, printing by Columbia Label. 3,710 12 x 750 mL cases.

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

#### WINEMAKING TEAM //

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

#### WINEMAKING //

Kiona Estate Chenin Blanc component picked 10/09. Inoculated with Saccharomyces cerevisiae Alchemy I. 7% volume fermented and aged in clay amphora, 2.6% fermented and aged in stoneware egg. 6% new french. ~27% total volume full ML.

#### VINTAGE NOTES //

Red Mountain was spared from freezing events seen in other parts of the Northwest. From April 1st to July 4th, cumulative heat units for the 2024 vintage closely tracked with Red Mountain's historical average – on that day, they differed by just 0.44% (1,146 v 1,141). From then on, 2024 outpaced the historical average, ending up slightly cooler overall than the 2023 vintage (6.15% cooler) and slightly warmer than the 2022 vintage (1.03% warmer). So far in the cellar we can't help but be reminded of Washington's standout 2014 vintage, noteworthy for producing modern, polished wines with graceful aging potential.

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

RELEASE // Q4 2025, \$22 SRP

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