

Kiona



2021 COLUMBIA VALLEY CHENIN BLANC

COLUMBIA VALLEY ORIGINALS

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

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. Our plantings at the Kiona Estate vineyard date back to 1976. One of our favorite grapes.

WINE PROFILE

With trademark bright, crisp, fruit-forward characteristic and immense food-pairability, our Chenin Blanc is a definite crowd-pleaser. Texture and mouthfeel are an emphasis here; we included barrel ferments and clay amphora treatments in the final blend. Small amounts of Viognier and Roussanne add length and intrigue. A stalwart in the Kiona Vineyards portfolio since 1980, Chenin Blanc continues to impress.

SPECIFICATIONS

FRUIT SOURCING //

77% Estate Grown
23% Purchased Fruit

VINEYARD COMPOSITION //

69% Kiona Estate
23% Andrews (Sourced)
6% Ranch at the End of the Road
2% Artz Vineyard

VARIETAL COMPOSITION //

92% Chenin Blanc
4% Viognier
4% Roussanne

CASE PRODUCTION //

1,042 12 x 750 mL cases, btld 12/21

RETAIL RELEASE //

December 2021, \$19 USD

WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 34.5 lbs

VITICULTURIST TEAM //

Matt Halldorson and Scott Williams

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

WINEMAKING //

Chenin Blanc components machine-picked on 09/04, 09/13, & 09/16. Chenin 60% stainless tank ferment, 14% neutral oak ferment + ML, 12% neutral oak ferment no ML, 6% clay amphora ferment no ML. Viognier component clay amphora ferment no ML, Roussanne component neutral oak ferment no ML. ~40% of total volume aged ~2.5 months in 2nd-fill and new mix after primary & secondary ferments.

VINTAGE NOTES //

2021 saw some of the warmest temperatures on record in our area, particularly early in the growing season. Heat units in May and June tracked 11.8% and 10.5% higher than in 2020, respectively, while the second half of the summer (July-September) was cumulatively 12.2% lower. Quality across the board is high, with many growers on Red Mountain noting the surprisingly nice acidities given the powerful ripening season. Yields were lower than expected.

pH // 3.5 TA // 6.8 g/L GLU + FRU // 6.6 g/L ALC. // 13.7% VEGAN // Yes

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KIONA VINEYARDS AND WINERY

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