



**2008 K Viognier — Columbia Valley  
(100% Archie den Hoed, Block 13 Viognier)**

**Tasting Notes:** Another crazy, perfect vintage. Again, we bring you classic Viognier with mind blowing aromas think stone fruit, jasmine blossoms, and wet stone. And zing! This wine again offers great balance and mineral... an absolute, sheer delight. It's another winner! So...winner winner...bring on the oysters before our roast chicken dinner! —*Charles Smith*

*Press on the 2007 Vintage of this wine was phenomenal. Read just a bit of what was said*

*"K Vintners showed one white wine, the 2007 Viognier. It was fermented with native yeasts (as are all the K Vintner wines) in neutral oak. Light gold-colored, it offers up alluring aromas of mineral, peach, apricot, and tropical notes. On the palate there is excellent acidity and the minerality of the wine becomes more apparent. Well-balanced and long, this is a wine to drink over the next 1-2 years with Pacific Northwest salmon."*

*91 points, Robert Parker's Wine Advocate, Issue 177, July 30, 2008*

*"It was a Viognier that busted through the competition to make my pick of the evening's wines. Charles Smith Wines' proprietor and winemaker was once a manager for various rock bands in Europe, and has now managed to wield his anarchic magic in the world of winemaking. His exclusive K Vintners label 2007 Viognier, Columbia Valley (available for \$3,444 online from Orca) is utterly scrumptious..."* Felicity Hughs, *The Japan Times*, February 2009

*91 points, Stephen Tanzer's International Wine Cellar, November/December 2008*

*92 points, Wine Enthusiast Magazine, November 2008*

**Technical Information**

**Vineyards:**

**Archie den Hoed, Block 13:** Located in the Yakima Valley area on a high bluff, at good elevation, slightly windy site, which limits vigor. Soils consist of silt loam over basalt, Planted in 1990.

Yield: 3 1/2 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic fermentation: yes

Ageing: barrel fermented, neutral French

Burgundy Barrels

Fining: bentonite

Release date: May 1, 2009

Alcohol: 14.1%

Total Acid: .635

PH: 3.5

Residual Sugar: None

Suggested Retail: \$20