



## 2009 K Viognier — Columbia Valley

### Tasting Notes

Another deliciously refreshing vintage. Acacia and tobacco blossom, stone fruits and a hint of baking spice, all wrapped up in a mouth-watering box with a big bright bow on top. What do we have here folks? Yet another winner winner chicken dinner! — *Charles Smith*

**Score 91** (2007 Vintage) **Robert Parker, The Wine Advocate**, July 2008

*“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.”*

**“Top Pick”** (2007 Vintage) **The Japan Times**, February 2009

*“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 is utterly scrumptious...”* — *Felicity Hughs*

**Score 91** (2007 Vintage) **Stephen Tanzer’s International Wine Cellar**, November/December 2008

**Score 92** (2007 Vintage) **Wine Enthusiast Magazine**, November 2008

### Technical Information

Yield: 3.5 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic fermentation: yes

Ageing: barrel fermented, neutral French Burgundy Barrels

Fining: bentonite

Alcohol: 14.1%

Total Acid: .635

pH: 3.5

Residual Sugar: None

Suggested Retail: \$20