



2010 K Viognier — Columbia Valley

Tasting Notes

A beautiful single vineyard wine. Infinitely pure. Tangerine, Asian pear, and a lanolin texture give way to a nerve of minerality shivering down its spine. — *Charles Smith*

Chuck Hill, Wines Northwest, May 2010

“Winemaker Charles Smith crafts a wide variety of wines under several labels and his 2010 Viognier under the K Vintners label is a wine that demands food. The style of this vintage is firm and tight with citrus, floral and stone-fruit character showing in both aroma and flavor. The wine responds well to pairing with spicy food – not in a soothing way, but almost more of a challenge. Sometimes the wine needs to let the food know who’s boss.”

Score 90 (2009 Vintage) Stephen Tanzer’s International Wine Cellar

“Bright, pale yellow-straw. Lively aromas of peach, orange zest, acacia flower and spices. Quite dry and juicy, with very good energy to the flavors of soft citrus fruits and spices. The lingering finish displays real cut. This vibrant viognier, done in neutral French oak and not put through malo, should reward a year in the bottle.”

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.”

Score 93 (2007 Vintage) Wine Enthusiast Magazine, February 2011

“All den Hoed grapes—barrel fermented, neutral oak, no malolactic. Very rich, deep and racy, with glorious fruit. Full-bodied and lush without being heavy; it keeps the freshness and minerality, along with a full range of fruits from citrus to stone fruits to melon. Finishes with a lick of white pepper.”

Vineyard

The Art Den Hoed vineyard stretches for 250 acres over the south slope of the Rattlesnake Mountains in the Yakima AVA at 1300 feet elevation. The excellent air drainage and higher elevation work to preserve the natural acids in the grapes while flavors mature, making this site ideal for Viognier.

Technical Information

Yield: 3.5 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Whole cluster pressed

Malolactic fermentation: yes

Ageing: Neutral barrel fermented, aged sur lie with batonage

Fining: bentonite

Alcohol: 14.1%

Total Acid: .635

pH: 3.5

Residual Sugar: None

Suggested Retail: \$25