



VIIGNIER

ARCHIE DEN HOED VINEYARDS
2019

LIMITED RELEASE UP TO **488**
TOTAL CASES

Kara Koh
KARA KOH WINEMAKER

This lovely Viognier from the cooler climate of the Yakima Valley is mainly fermented in stainless to show off lively floral aromas, juicy tropical tones and hints of stone fruit. The barrel portion of the blend is naturally fermented 5 months in neutral oak which lends a rich spicy complexity on the finish.

TA: 0.59 g/100mL

PH: 3.51

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.09 g/100mL

BLEND:

100% Viognier

YAKIMA VALLEY

2019 Viognier Archie Den Hoed Vineyards

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- A majority of the fruit was sourced from the Yakima Valley.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Fermentation was predominantly in stainless steel for 3 weeks to showcase the aromas.
- 24% aged sur lie for 5 months in stainless steel tanks and neutral oak.

TASTING NOTES

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