



TA: 0.68 g/100mL

PH: 3.30

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.10 g/100mL

BLEND: 100% Viognier

CASE PRODUCTION:  
373

## YAKIMA VALLEY

### 2020 Limited Release Archie Den Hoed Vineyards Viognier Yakima Valley

#### VINTAGE NOTES

- Slightly warmer than average winter temperatures proceeding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

#### VINEYARD NOTES

- A majority of the fruit was sourced from Archie Den Hoed Vineyards in the Yakima Valley AVA.
- 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.
- 47% of the wine was fermented in stainless steel for 3 weeks to showcase the crisp flavors and aromas.
- 53% of the wine was aged sur lie for 4 months in neutral oak.

#### TASTING NOTES

"This lovely Viognier from the cooler climate of the Yakima Valley is mainly fermented naturally in neutral oak barrels to show off the rich spicy complexity on the palate. Floral aromas and juicy tropical notes complete this luscious wine." – Kara Koh, Winemaker