



VIIGNIER

ARCHIE DEN HOED VINEYARDS
2021

LIMITED RELEASE UP TO **987**
TOTAL CASES

Kara Koh
KARA KOH WINEMAKER

This lovely Viognier from the cooler climate of the Yakima Valley is mainly fermented in stainless steel to show off the brilliant floral aromas and juicy tropical notes. The barrel component adds the rich oiliness to complete this luscious wine.

TA: 0.72 g/100mL

PH: 3.54

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.06 g/100mL

BLEND:

100% Viognier

YAKIMA VALLEY

2021 Limited Release Viognier

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington State is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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.
- 84% of the wine was fermented in stainless steel for 3 weeks to showcase the vibrant flavors and aromas.
- 7% of the wine was aged sur lie for 4 months in neutral oak for added richness.

TASTING NOTES

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